



Wedding, Event & Meeting Package



Weddings, Meetings, Family Gatherings & Parties

Let us make your day!

Trestle Creek Golf Resort is located approximately 45 minutes West of Edmonton, Alberta. Our 600-acre property boasts 18 holes of resort golf, Par 3 golf course, two-tiered grass driving range with target greens, water park with water slides, sandy beach, zip line and cable ski park.

We have numerous options for your wedding reception on our beautiful 600-acres of property including outdoor ceremony, The Fairways Event Tent or our Trestle Room. If you would like to inquire about your wedding or book a tour of our facility, contact Jamie to start planning your day.

Jamie Driscoll

Golf Course Manager
Phone: 780-727-4575 ext. 203
Email: jamie@trestlecreek.ca

www.TrestleCreek.ca

Facility Information

Trestle Room

The Trestle Room is located on the ground floor of our clubhouse.

The room can host up to 81 guests and has its own bar and washroom facility.

Trestle Room Fee \$100.00

Jackpine Event Tent

The Jackpine Event Tent is located behind the 9th green on the Jackpine Nine.

The facility can host up to 230 guests, custom bars, dancefloor, DJ area,

Fairways Event Tent Fee \$200.00

Ceremony Only Celebrations

Our front entrance with water fall and pond is a great location for your ceremony. The fee provides for chair set up and marriage license signing table with lien

Ceremony Fee \$299.00

General Information

The Trestle Room and Fairways Event Tent are equipped with minimal power, should you wish to have a DJ play music for your ceremony this is certainly allowed, and these power requirements should be sufficient. We also permit “unplugged” musicians (harpist, string quartet, etc.) to perform during the Ceremony.

Flower petals, confetti, glitter, candle wax, hay bales or rice etc. of any kind is strictly prohibited. A \$250 clean up fee will be imposed should any of these items be used.

ACCESS TO YOUR FUNCTION SPACE

Access will be guaranteed for decorating by 3:00pm on the day before of the event. Should you wish to access the room earlier please speak with you Events Manager for availability as this can be confirmed no earlier than 30 days out from you wedding day.

START AND FINISH TIMES

Starting and ending times of all functions are to be strictly adhered to. The space is only booked for the times indicated. Setup and dismantling times are to be specified at the time of booking. Any hired entertainment (e.g. DJ’s, Musicians, Bands, etc.) are to finish by 12:30am. A copy of the entertainment contract is required in advance of the wedding day. Last call will be at 12:30am. The function space needs to be vacated by all guests by 1:30am.

ACCOMMODATIONS

Trestle Creek Golf Resort has limited on site RV Lots available but does not have a hotel at this time.

DECORATIONS

We do not permit anything to be nailed, affixed, posted or otherwise attached to our walls, ceilings, beams or light fixtures. Only pre-authorized signage, promotional material, etc. will be allowed on any walls. Communication of the above requirements to the wedding guests, wedding planners and decorators of the wedding is the responsibility of the Bride and Groom.

The Bride and Groom are responsible for all decorations including centerpieces, the guest book and pen, wedding cake and cake knife & server, table menus, place cards, as well as any flower arrangements. Candles are permitted with the understanding that there will be a floating candle or surrounded by gel. All candles must be placed at table height (not on floor).

The layout of the room is at the discretion of Trestle Creek Golf Resort.

CATERING MENUS, MENU PRICING, BAR INFORMATION, GRATUITIES & TAXES

All prices are subject to change without notice; however, Trestle Creek Golf Resort will guarantee prices for food & beverage menus 90 days prior to the event. All food & beverage and room rental prices are subject to a 15% Service Charge, and Goods and Service Tax (GST). Trestle Creek Golf Resort does not allow outside food or Beverage brought into the facility. Trestle Creek Golf Resort will be the sole supplier of all food & beverage with the exception of wedding cake, cupcakes and/or a candy buffet. Final guarantees are required 1 week in advance of the event. Provisions will be made for 5% over and above the final guarantee, however, final charges will be based on the actual number attending or the final guarantee whichever is greater. Please note that last minute changes (within 72 hours) are subject to availability and a surcharge.

BUFFET DINNER

Buffet service is available for events of 30 or more guests. Any leftover food past 2 hours after event is the property of Trestle Creek Golf Resort.

BANQUET BAR INFORMATION

All alcohol must be purchased from Trestle Creek Golf Resort. Under no circumstances may outside liquor be brought onto the premises or facility of Trestle Creek Golf Resort. As a licensed establishment, we reserve the right to control the consumption of guests and in doing so meet our responsibility to provide a safe public place for all guests. Trestle Creek Golf Resort reserves the right to demand that alcoholic beverages not purchased from Trestle Creek Golf Resort be removed from the property.

If you wish to subsidize the cost of the bar to your guests, such as a "toonie" or "\$3" bar is available. Trestle Creek Golf Resort requires 30 minutes to perform inventory on a bar switching from Host to Cash. All spirits are a 1-ounce pour. Trestle Creek Golf Resort does not serve shots or doubles and liqueurs are only poured at the request of the on-site contact. A maximum of two drinks will be served per guest per trip to the bar. Our function space is licensed to serve alcohol until 12:30am with last call starting at 12:15am. Any hired entertainment is to be finished by 12:30am. The function space is to be vacated by guests by 1:30am.

CASH BAR

This arrangement is suggested when the guests at the function are paying for drinks individually. Gratuity and tax is added to the drink price which the guest pays for. Trestle Creek Golf Resort provides the liquor, ice, glassware, mixes and bartender services.

SUBSIDIZED CASH BAR

This arrangement is suggested when the guests at the function are paying a specific amount for drinks (e.g., toonie or \$3) and the Bride and Groom are paying the remaining amount. Guests pay the cash amount to the bartender and the remainder with gratuity and tax will be charged to the master account. Trestle Creek Golf Resort provides the liquor, ice, glassware, mixes and bartender services.

HOST BAR

This arrangement is suggested when the function Bride and Groom wish to cover all bar costs. Gratuity and tax is charged per drink and added to the final bill. Trestle Creek Golf Resort provides the liquor, ice, glassware, mixes and bartender services. The billing is calculated on the total consumption of all alcohol.

WEDDING CAKES, CUPCAKES AND CANDY BARS

Wedding cakes, cupcakes and candy buffets are the responsibility of the supplier. Trestle Creek Golf Resort accepts no liability for damage, set-up, storage, care, or repair of wedding cakes. Should the cake need to be cut and plated by our Chef to serve as a 4th course for example, a charge of \$2.00 per person plus gratuity and GST will apply.

AUDIO VISUAL

Audio visual supplies can be arranged in advance of your wedding. Please speak to your Events Manager to discuss the available options included with your room rental.

PHOTOGRAPHS

Locations may only be used for photographs if they are not on the golf course and do not interfere with play or guest dining experiences. Golf carts are intended for golfers and are not provided for wedding parties for the ceremony or photographs. Please speak with you Events Manager further about photograph locations.

LOCAL AND PROVINCIAL HEALTH REGULATIONS

Trestle Creek Golf Resort reserves the right to inspect and control all functions held on the premises. All municipal, provincial and federal laws governing the sale, purchase, serving and consumption of food and alcoholic beverages, use of tobacco products and any other legislated products will be strictly enforced.

All food and beverage (with the exception of wedding cake, cupcakes and candy bar) for the weddings must be catered by Trestle Creek Golf Resort, due to Local and Provincial Health Regulations. All alcohol must be purchased from Trestle Creek Golf Resort.

DEPOSIT, PAYMENT & CANCELLATION

A non-refundable deposit equal to 25% of estimated cost of total bill is required to guarantee the booking, as well as a signed contract. The deposit is applied to the final bill. In the event that something unforeseeable occurs from the date of signing to 90 days prior to the event, Trestle Creek Golf Resort will issue a credit for the deposit to be used at the resort or towards a new date within one year from the original date. If the available space can be resold, a full refund will be issued for the deposit. From 89 days to the date of the event, all deposits paid will be non-refundable.

CEREMONY REHEARSALS

Ceremony rehearsal times and location cannot be confirmed until 30 days prior to the wedding day and based on availability. It is the bride and groom's responsibility to arrange this with their musicians, wedding planner and or marriage commissioner. Events managers do not conduct rehearsals.

REHEARSAL DINNERS, SHOWERS, BRUNCHES, PRE-& POST EVENTS AT TRESTLE CREEK GOLF RESORT

Hold your rehearsal lunch, dinner, gift opening tea or brunch at Trestle Creek Golf Resort and receive 10% discount off your food and non-alcoholic beverages when meals are not paid individually. Discount applies to pre or post wedding events only and not the wedding day expenditures. The pre or post event room rental is provided on a complimentary basis, based on availability and the offer is valid only if the Wedding Day Reception is booked at Trestle Creek Golf Resort.

ENTERTAINMENT TARIFFS FOR MUSIC

All events with musical entertainment, live or recorded, are subject to both SOCAN and Resound charges, which are a one-time, flat fee per event. The fees collected by these two agencies are licensing fees and/or distributed as royalties to the original artists, and do not represent any revenue for the venue. Both SOCAN and Resound charges are based on room capacity authorized under the Venue's Liquor License.

Event Tent Use-With Outside Catering

Tent – \$1299.00

Ceremony Site (includes white chairs, power for sound system, set up and tear down) - \$299.00

Tables \$14.00 each w/ basic linen

Chairs \$1.25 each

Basic Table settings \$5.99/ person (Dinner Plate, dessert plate, Fork, knife, teaspoon and dessert fork)

Bartender Fee \$15/hour (if required (minimum of 3 hours))

No outside alcohol is permitted must purchase from Trestle Creek.

Set up and tear down \$199.99

Audio visual additional fee – on request

Starting and ending times of all functions are to be strictly adhered to. The space is only booked for the times indicated. Setup and dismantling times are to be specified at the time of booking. Any hired entertainment (e.g. DJ's, Musicians, Bands, etc.) are to finish by 12:30am. A copy of the entertainment contract is required in advance of the event day. Last call will be at 12:30am. The function space needs to be vacated by all guests by 1:30am.

LOCAL AND PROVINCIAL HEALTH REGULATIONS

Trestle Creek Golf Resort reserves the right to inspect and control all functions held on the premises. All municipal, provincial and federal laws governing the sale, purchase, serving and consumption of food and alcoholic beverages, use of tobacco products and any other legislated products will be strictly enforced. All outside caterers must provide permits and where vendors food has been purchased from.

Continental Breakfast

\$10.95/person

Includes:

Chilled juices, selection of muffins, Danishes, cinnamon buns, banana bread, croissants with butter and preserves and fresh sliced fruit

Coffee and tea included

Traditional Breakfast

\$16.95/person

Includes:

Chilled juices, assortment of muffins and danishes, scrambled eggs, breakfast potato, fresh sliced fruit.

Choose 1:

Ham

Bacon

Sausage

(additional add \$2/person)

Choose 1:

Pancakes

French toast

Coffee and Tea included

(15% gratuities and 5% GST not included)

Trestle First Tee Brunch

\$27.95/person

Includes:

Chilled juices, assortment of muffins and danishes, scrambled eggs, breakfast potato, mixed greens w/dressings, Caesar salad, mixed seasonal vegetables and dessert.

Choice of: Ham, Bacon or Sausage

Choice of: Pancakes or French toast

Choice of: Rice Pilaf, Perogies or Mashed potatoes

Choose 1 Entree

Chicken or beef teriyaki Stir fry

Sesame ginger Salmon filet

Chicken Parmesan

Roast beef w/ a jus

Pork tenderloin in a peppercorn mushroom sauce

Lasagna

(additional Sides add \$3/person additional Entrée add \$4/person)

Coffee and Tea included

(15% gratuities and 5% GST not included)

Trestle Pasta Lunch

(available until 4pm)

\$22.95/person

Includes:

Mixed greens w/dressings, garlic toast, penne pasta with marinara or Alfredo sauce, fresh parmesan and mixed cheese and dessert.

Choose 1 more Salads

Coleslaw
Potato Salad
Pasta Salad
Greek Salad
Caesar salad

Choose 1 more Entree

Baked Lasagna
Spinach and Ricotta Manicotti with a rose sauce
Italian seasoned chicken breast
Meatballs
Italian sausage
(additional Entrée add \$4/person)

Coffee and Tea included

(Prices do not include 15% gratuity)

Other smaller lunch options are available such as:

Burger Bar, Sandwich Bar or Soup & Sandwich Packages

Contact Jamie and we will customize what you would like!

Trestle Creek Dinner

\$29.95/person

Includes:

Assorted pickles and olives, mixed greens w/dressings, Caesar salad, dinner rolls, seasonal mixed vegetables & dessert

Choose 1 more Salads

Coleslaw
Potato Salad
Pasta Salad
Greek Salad
Broccoli Salad

Choose 1 Sides

Rice Pilaf
Garlic mashed potatoes
Roasted Red Potatoes
Perogies w/ Chives, Bacon Bits and Sour Cream
Penne Pasta with Tomato Sauce
(additional side add \$3/person)

Choose 1 Entree

Chicken or Beef Teriyaki Stir Fry
Sesame Ginger Salmon Filet
Chicken Parmesan
Roast Beef w/ a jus
Pork Tenderloin in a Peppercorn Mushroom Sauce
Lasagna

Coffee and Tea included

(Prices do not include 15% gratuity and 5% GST)

The Trestle Creek Deluxe Dinner

\$37.95/person

Includes:

Assorted pickles and olives, mixed greens w/dressings, Caesar salad, dinner rolls, seasonal mixed vegetables & dessert

Choose 1 more Salads

Coleslaw
Potato Salad
Pasta Salad
Greek Salad
Spinach Salad
Broccoli Salad
Black Bean and Corn Salad

Choose 2 Sides

Rice Pilaf
Garlic Mashed Potatoes
Roasted Red Potatoes
Perogies w/ Chives, Bacon Bits and Sour Cream
Penne Pasta with Tomato Sauce
Cabbage Rolls
Bacon Wrapped Asparagus

Choose 2 Entree

Chicken or Beef Teriyaki Stir fry
Sesame Ginger Salmon Filet
Chicken Parmesan
Roast Beef w/ a jus
Roasted Turkey and Stuffing
Pork Tenderloin in a Peppercorn Mushroom Sauce
Lasagna

Coffee and tea included

(Prices do not include 15% gratuity and 5% GST)

Cocktail or Post Reception Platters

Assorted Platters

(Small platters serve approximately 20 people. Large platters serve approximately 40 people)

	Small	Large
Fresh Vegetable Platter with dip <i>Baby carrots, cauliflower, broccoli, celery, peppers</i>	\$40	\$80
Cheese and Cracker Platter <i>Domestic Cheese served with assortment of crackers</i>	\$50	\$100
Deli Meat Platter and Assorted Buns and Breads <i>ham, chicken, roast beef, pastrami, garlic sausage</i>	\$65	\$130
Fresh Fruit Platter <i>Cantaloupe, honeydew, watermelon, grapes, seasonal berries</i>	\$50	\$100
Pastry Platter <i>Assorted tarts, Squares and cream puffs</i>	\$40	\$80
Sandwich Platter (Quartered) <i>Assorted ham, turkey, roast beef, vegetarian, egg and tuna salad on white and whole wheat bread.</i>	\$60	\$120
Deluxe Sandwich Platter <i>Assorted open and closed faced sandwiches on variety of breads and buns, pickles, olives and hot peppers.</i>	\$70	\$140

(Prices do not include 15% gratuity and 5% GST)

Hot Hor D'oeuvres

(Price per dozen. Minimum of 2 dozen ordered)

Scallops & Bacon <i>Sea scallops wrapped in bacon.</i>	\$24
Vegetarian Spring Rolls <i>Water chestnut, cabbage, carrots, sweet corn, green beans, onion and snap peas served with plum dipping sauce.</i>	\$16
Chicken Wings <i>Choice of flavor, mild, hot, teriyaki, honey garlic, Mumbai, lemon pepper, BBQ, Thai chili, salt and pepper, naked, sesame ginger. Served with mango habanero dip.</i>	\$16
Mini Quiche <i>Featuring two flavors, Florentine a delicious blend of cheese, spinach and a variety of spices and Lorraine a flavorful pastry shell filled with custard, Monterey jack cheese and bacon.</i>	\$18
Panko Shrimp <i>Served with a traditional cocktail sauce.</i>	\$26
Cocktail Beef Meatballs <i>Served with, plum sauce, sweet chili sauce and BBQ sauce for dipping.</i>	\$12
Warmed Spinach and Artichoke Dip (Serves about 20 people) <i>Served crispy bread and raw vegetables.</i>	\$45

(Prices do not include 15% gratuity and 5% GST)

Non – Alcoholic Beverages

Coffee 20 Cup Urn	\$27½
Coffee 40 Cup Urn	\$55
Coffee 80 Cup Urn	\$110
<i>All coffee service includes hot water and assorted Teas</i>	
Non-Alcoholic Beer	\$5 each
Bottled Water	\$2 each
Juice	\$2½ (355ml can) or \$3 (450ml bottle) each
Soft Drinks	\$2 (355ml can) or \$3 (591ml bottle) each

Bar Services

Liquor

House Brands 1oz	\$5½
Cocktails	\$6½
Premium Brands 1oz	\$6½

Wine

Glass of House Wine	\$6½
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Beer and Coolers

Domestic	\$5½
Import and Specialty	\$6½
Guinness and Kilkenny	\$7
Coolers	\$6½

Prices do not include 15% gratuity. 5% GST included

Bottled Wine Choices for Event

White Wine

Jackson Triggs (Canadian) Chardonnay, Sauvignon Blanc or Rose	\$25/btl
Wine O Clock (south Africa) Pinot Grigio or Sauvignon Blanc	\$26/btl
Barefoot (United States) Moscato, Chardonnay, or white Zinfandel	\$27/btl
Peller Estate (Canada) Pinot Grigio	\$27/btl
Conviction (Canadian) Gewürztraminer/Sovereign Opel blend	\$32/btl
Trapiche (Argentina) Sauvignon Semillon	\$33/btl
Mondavi private selection (United States) Chardonnay	\$47/btl

Red wine

Jackson Triggs (Canadian) Shiraz, Cabernet Sauvignon or Merlot	\$25/btl
Wine O Clock Cab (south Africa) Merlot, Shiraz or Malbec	\$26/btl
Barefoot (United States) Merlot, Pinot Noir	\$27/btl
Peller Estate (Canada) Shiraz or Cabernet/Merlot blend	\$27/btl
Michel Torino Cuma (Argentina) Malbec	\$30/btl
Conviction (Canadian) Merlot/Cabernet Franc blend	\$32/btl
Lost Block (Australia) Cabernet Sauvignon	\$45/btl

Prices do not include 15% gratuity. 5% GST included

Contract Information

Wedding/Event Name: _____

Wedding/Event Date/Amount of People: _____

Main Contact Name: _____

Bride & Groom Names (if applicable): _____

Address: _____

City: _____ Postal Code: _____

Email: _____

Telephone #1: _____ #2 _____

Deposit Amount _____ 25% of projected total of event

C.C. # _____ Expiry/CVC _____

Name on Card: _____

Meal Option Requests: Please write down exact name description from above menu lists

By signing this form, the event co-ordinator is responsible for any damages occurring during said event. Please send in form with deposit. Event will not be confirmed until these are received. Event must

Name _____ Date _____

Signature

Trestle Creek Golf Resort Ltd.

Date

