



The Track Golf Course Event Package

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Let us create a
special event
for you.

Welcome

The Track is located in the hamlet of Langdon, with easy access from Calgary driving East on Glenmore Trail or the 22X Highway. Our events building is a large, versatile space, with seating for 200 guests. The events building is situated adjacent from the golf clubhouse, giving your event privacy from the happenings at the golf course and restaurant. The space is filled with natural light can be tailored for the needs of large or small functions.

Our Head Chef, Ricky Asuncion can create a custom menu to suit all your tastes and preferences. See samples of our lunch and dinner menus on Page 3 & 4. The Track specializes in creating menus for Indian, Filipino, Asian and other cuisines.



Sample Menu

Dinner

Buffet (Available for groups 40 or more)

Package 1 \$47 per guest

Salads (Choose two)

Entrees (Choose two)

Sides (Choose two)

Vegetables (Choose one)

Chef Seasonal Desserts

Package 2 \$57 per guest

Appetizer (Choose one)

Salads (Choose four)

Entrees (Choose three)

Sides (Choose three)

Vegetables (Choose two)

Chef Seasonal Desserts

Package 3 \$67 per guest

Appetizer (Choose two)

Salads (Choose four)

Entrees (Choose four)

Sides (Choose three)

Vegetables (Choose two)

Chef Seasonal Desserts

Buffet Upgrade

Chef Carving Station \$9 per guest

with assorted mustards & horseradish

- AAA Prime Rib
- Veal Demi

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- All packages include bakery fresh bread.
 - Children 4 - 10 years old dine for half price; children under 3 years old & under dine free.

Sample Menu

Dinner

Choices

Entree

- Charbroiled Prime Sirloin Steak
 - served with a herb gravy
- Pan Seared Salmon
 - Served with a saffron lemon dill sauce
- AAA Prime Rib
 - Whole grain, rosemary and garlic slow roasted served with a Merlot au Jus
- Stuffed Chicken Supreme
 - Blue cheese and spinach stuffed with roasted pepper coulis

Salad

- The Track mixed greens with a honey feta vinaigrette
- Charbroiled Caesar salad
- Spinach salad
- Greek salad
- Potato salad

Vegetables

- Buttered seasonal vegetables
- Garlic green beans
- Roasted veggies tossed in balsamic

Sides

- Garlic mashed potatoes
- Rice Pilaf
- Pasta (Alfredo or Marinara)

Sample Menu

Dinner

Plated

Entree

- Charbroiled Prime Sirloin Steak \$49
 - served with a herb gravy
- Pan Seared Salmon \$42
 - Served with a saffron lemon dill sauce
- AAA Prime Rib \$50
 - Whole grain, rosemary and garlic slow roasted served with a Merlot au Jus
- Stuffed Chicken Supreme \$41
 - Blue cheese and spinach stuffed with roasted pepper coulis

Plated options come with your choice of salad or soup, starch and vegetable. You can choose from the selection noted above, or speak with us about other options.

The Track Golf Course does not permit food from other providers for events. Exceptions can be made for event cakes, or special desserts. Health Region guidelines and food safety practices prohibits the removal of food items after an event, with the exception of specialty cakes. Children menus & options are available. Please inform The Track of known food allergies. Special dietary substitutes are available and must be prearranged.

Sample Menu

Appetizers

Tray Passed Canapes

The Track Mixed Canapes Selection \$15 per guest

- Arancini
- Salmon Rilette
- Bruschetta
- Kimchi Pork Dumplings
- Thai Chicken Satay

Create Your Own Package \$17 per guest for 6

- Pulled Pork Sliders
- Spiced Vegetables Samosa
- Kimchi Pork Dumplings
- Vegetables Spring Rolls
- Thai Chicken Satay
- Beef Carpaccio
- Crab Cake
- Bruschetta
- Arancini
- Salmon Rilette
- Poached Prawn

By the Dozen

Station or passed - minimum 2 dozen

- Vegetable Canapes \$28 per dozen
- Meat Canapes \$36 per dozen
- Seafood Canapes \$36 per dozen

Sample Menu

Appetizers

Station Platters

Charcuterie Platter \$12 per guest

- Chef's Selection of artisan cured meat, cheeses and accompaniment

Deli Sandwich Platters \$9 per guest

- Assorted variety, condiments and pickles

Citrus Poached Prawn 'Cocktail' Platter \$15 per guest

- Assorted accompaniment

Fresh Seasonal Vegetable Platter \$4 per guest

Fresh Seasonal Fruit Platter \$4 per guest

Assorted Dessert Squares \$4 per guest

Bar Snacks \$4 per guest

- Assorted chips, pretzels, nuts and trail mix

Nachos \$7 per guest

- Tortilla chips, mixed cheddar, jalapeno, pico de gallo, cheese sauce, guacamole

Mac and Cheese \$12 per guest

- Cavatapi, cheese sauce, crispy bacon, aged cheddar, chevre, cheese curd

Build Your Own Poutine \$8.5 per guest

- French fries, mixed cheddar cheese curd, mozzarella, crispy bacon, gravy, scallion

Bar Pricing

Alcohol

House Spirits	\$7.00
Premium Spirits	\$9.00
Beer & Coolers (355mL)	\$6.00
Beer & Coolers (750mL)	\$8.00
House White or Red Wine (5 oz)	\$9.00

Non-Alcoholic

Pop, Juice, Coffee & Tea \$3.00 per person



In accordance with The Track's AGLC liquor license, no outside alcohol may be permitted. The bar can remain open until 1:00 AM.

Event Policies

Booking Policy

Confirmation:

A \$500 non-refundable, non-transferable deposit and credit card to hold on file are required to reserve your date. This deposit is applied to the final bill.

A minimum guaranteed number of guests attending your function is required 14 days prior to the event. If the number is not received at this time, the number given at the time of booking will be taken as the guarantee. The final guest count given 14 days prior, or the final number in attendance, whichever is greater, will be the number charged to your final invoice.

Cancellations:

In the event that something unforeseeable happens, and the event must be cancelled or postponed, the initial deposit will be forfeit; however some exceptions may apply if you are able to rebook your event within a calendar year. Cancellations must be received in writing. Cancellations within 14 days of the event will be charged the cost of food for your event plus 15%.

Pricing

Menu pricing is guaranteed for 60 days from the event. We will notify you if any changes are made. All food, beverage and rentals and subject to 18% gratuity. GST (5%) will be added to the final invoice, less the gratuity amount. The final invoice will be sent within 14 days following the event.

Room Rental:

\$500 for groups under 50 people

\$750 for groups over 50 people

Event Policies

Continued.

Damages:

The Track Golf Course is not responsible for lost or damaged items. Damage sustained to the events building during the duration of your event, during set up or removal of decorations is the responsibility of the client.

Decorating

The Track Golf Course does not provide decorating or centerpieces. We do provide tablecloths in navy or white, and white linen napkins. We ask that decorations that are brought in for the event not be stapled, pinned or adhered to the walls in ways that will remove paint or damage the walls. No confetti or glitter is allowed.

The building will be available for decorating the day of your event. Early access may be provided pending availability of the space. Decorations must be taken down immediately after the event. Decorations may be stored on-site (up to 48 hours), pending storage space availability.

Wifi & Equipment

The Track provides a microphone, podium and projector for slideshows. Please note that the Wifi in the building is unreliable, and if required we suggest bringing a hot spot or other mobile reliable source of internet access.

Transportation & Parking

Taxis do service The Track Golf Course; however it may take them up to 40 minutes to arrive. Taxis service Calgary, Strathmore and area. There is plenty of complimentary parking in our clubhouse lot. Vehicles can be left overnight.