

CANDLE LAKE GOLF RESORT

CATERING AND EVENT PACKAGE 2021

THE GOLF COURSE'S 18 HOLES ARE CARVED OUT OF THE AMAZING FOREST. IT WILL CHALLENGE ANY GOLFER WITH ITS WATER HAZARDS, ROUGH, & 26 SAND TRAPS. THREE SETS OF TEE BOXES ON EACH HOLE CAN ACCOMMODATE ALL SKILL LEVELS.

THE MARINA WITH APPROXIMATELY 200 SLIPS OFFERS ACCESS TO FUN ON THE LAKE. NO BOAT? NO PROBLEM. WE OFFER PONTOON BOAT RENTALS.

THE RESORT ALSO OFFERS YEAR ROUND EXPERIENCES. THE VARIETY OF HIKING, CYCLING, & ATV TRAILS WILL GIVE YOU THE OPPORTUNITY TO TAKE IN SOME BEAUTIFUL SCENERY, & EXCELLENT BIRD & WILDLIFE VIEWING. SNOWMOBILERS CAN TAKE ADVANTAGE OF HUNDREDS OF KILOMETRES OF TRAILS OFFERED IN AND AROUND CANDLE LAKE. AND THE LAKE PROVIDES ICE FOR WINTER SPORTS LIKE HOCKEY, SKATING, & CURLING.

OUR FRESH & NEWLY CREATED MENU WILL BE SURE TO PLEASE YOU AND YOU GUESTS FOR ANY OCCASION.

WE ARE CURRENTLY UNDER NEW OWNERSHIP & WILL BE UPGRADING OUR ACCOMMODATIONS FOR YOUR COMFORT & CONVENIENCE.

Wedding and Special Events.

CONVENTION CENTRE

Our large conference room can be used as one or two separate rooms. It is located overlooking the lake and the 18th hole of our golf course. The oversized windows give the perfect ambiance for any occasion you are looking to host.

EAGLE ROOM

Capacity: 200 reception style

BIRDIE ROOM

Capacity: 100 reception style

EAGLE & BIRDIE ROOM

Capacity: max 300 reception style

MEETING SPACE

Capacity: 10-14 boardroom style

Large conference area able to accommodate 100-300 people

GAZEBO

Ceremony setup & seating event specific CLGR

Provides up to 150 outdoor chairs.

We are happy to accommodate wedding ceremony only @ fee of \$5 per person

Minimum 50 people includes gazebo and green space as well as sound system.

Weddings who are using our conference centre and catering will pay a \$200 charge for the gazebo and green fee setup.

Speak with your event coordinator for more information and prices.

We are looking to accommodate wedding beaches in the 2021 season. We are working with waters.ca to create this popular request. Making changes without disturbing our natural habitat is extremely important to us at the Candle Lake Golf Resort. Our popular former wedding accommodations will be available and updated.

BOOKING DETAILS

The banquet room is available for setup the day of your booking by 8am. We are happy to accommodate an earlier time prior to your event provided the the room is not booked.

There is no confetti permitted in any conference room. A \$500 surcharge fee will be applied in the event an excessive mess is left behind.

Candle Lake Golf Resort will setup tables, chairs, linens (available in black or white). All centre pieces and table decorations are to be set by the guests organizing the event.

No outside food is permitted in the facility with the exception of wedding cakes. Wedding cakes may be stored overnight in our facility provided ingredients list is available. This is a precaution made by food and safety to ensure our foods do not cross contaminate.

No outside alcohol is permitted in the facilities. * some special outdoor catering events available upon request.

Last call for alcohol is 12:30am. Our conference centre closes at 1am. Special requests for time changes can be arranged. This may affect your corkage fees. Different times can be organized SLGA requires an 8 hour maximum booking time for catering event with liquor served.

All food and beverage charges are accompanied by a non-negotiable 15% gratuity surcharge and applicable taxes. Any event with dance or music will be subject to government mandated Socan and Resound fees to be settled by the organizers or DJ directly.

All meals and final number of people in attendance are required 30 days in advance. Surcharges may be added for changes made within that time.

All weddings must pay a \$2500 non refundable deposit to secure their wedding date. All events must submit payment in full 14 days prior to the event. All events are required a credit card on file. Any additional charges will be invoiced and paid via credit card, or can be finalized in full prior to the events departure from The Candle Lake Golf Resort. If your company requires invoicing of purchase orders, please speak with your event services coordinator for more information.

Guests accommodations will be blocked off under your reservation name for up to 60 days prior to your event, the rooms will be released for bookings after this time. We cannot guarantee accommodations if guests do not make arrangements by the deadline provided. It is up to the party to ensure guests are provided with the bookings information in time.

Any accommodation bookings booked after September 1st, 2020 will have until May 1st (the following year) to book their accommodations for their event.

EAGLE ROOM Rental: \$850

BIRDIE ROOM Rental: \$600

EAGLE & BIRDIE ROOM Rental: \$1250

BOARDROOM Rental: (16 person capacity). \$125

Includes coffee and water

GAZEBO

BANQUET AND CONFERENCE ESSENTIALS

We have the following meeting essentials available for rent to meet your needs.

-Whiteboard and Markers	20
-Flip chart with Markers.	20
-Projector Screen	25
-LCD Projector	80

* Please confirm presenter computer type and connection that maybe required with your event specialist. Our electronic equipment is not available for outdoor use on rainy / potentially rainy days

-TV	50
-DVD player	50
-Portable Sound System.	80
-Wireless Microphone	40
-Small Sound System	100
-Large Sound System (hall)	400

PLEASE SUPPLY ALL VIDEO ADAPTERS. YOU MAY REQUIRE FOR YOUR TYPE OF ELECTRONICS.

BAR PACKAGES/ Corkage fees.

\$7/person + tax per person.

This charge will include servers, ice, soft drinks coffee and tea.

Bar will be supplied with domestic beer, highballs and cocktails at a price of \$5

Per drink. Imports, coolers and Premium liquors can be supplied at an additional cost. A deposit can be made at the cost of the event booker to reduce the price of the drinks if you choose to do so.

Event planner will provide all liquor license and ticket seller and tickets.

Guests that do not wish to drink (or under age) will be subjects to our corkage fees but will have access to soft drinks, coffee and tea at no additional cost. CLGR is a certified SLGA retailer.

Book your wedding on a Sunday and receive a free golf tournament for your entire wedding party on the following Monday (up to 25 people)

*** Not available on long weekend Mondays.**

ACCOMODATIONS

We have several accommodation types available for bookings. There is a 2 night minimum stay for all weekend accommodation rentals. A 3 night minimum stay on long weekends July through to September.

CABINS

THE ASPEN (9 available) Bungalow Style cabin (1 with handicap access) 2 Bedrooms, 2 Beds (1 queen, 1 double) 1 Bath 1 Pullout Couch	Peak: 275	Low: 240
THE BIRCH (5 available) Loft Style Cabin 2 Bedroom, 3 Beds (1 queen, 2 doubles) 1 Bath 1 Pullout Couch	Peak: 295	Low: 260
THE TAMARACK Loft Style Cabin 4 Bedrooms, 4 beds (all queen) 2 Bath 1 Pullout Couch	Peak: 495	Low: 395
THE WILLOW (2 available) 2 coming in 2021 1 ROOM, 1 double or queen bed Only available seasonally 1 loft with double (kids)	Peak: 165	Low: 135

TOWNHOUSES

17 Townhouses available 2.5 Baths 4 Beds: 1 queen, 1 double, 1 single 1 Pullout Couch Laundry available for \$15/stay	Peak: 295	Low: 260
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CAMPERS

3 CAMPERS AVAILABLE

Fully serviced sites

Weekly Rentals only.

#1 The Oasis. 2 Sets of bunks, 1 queen (family) \$875 available weekly only

#2 The Dutchmen 1 set of bunks, 1 queen (small family) \$800 available weekly only

#3 The Kodiak 1 queen (great for couples) \$975 available weekly only

#4 The Pioneer. 1 queen, 1 triple bunk

More campers available soon,....

RV SITES

We offer service full daily/monthly and seasonal sites.
Group RV sites can be booked at time event booking
Family Reunion sites available for up to 10 RV's (available 2021)
Overflow (plug in only available on long weekends)

MARINA & BOATS

We have 2 pontoon boats available for rent & we offer 1/2 or full day rentals. Each pontoon holds 8 people. Take a nice ride out and discover our lake. Purple sands is the perfect spot to take your family and friends for a day or a half day in the sun. Please book your boat stays with your special event bookings at the same time as your accommodations booking to ensure the availability.

GOLF

Golf our amazing 18 hole championship lakefront golf course. We host weekly mens, ladies, and couples nights. We can accommodate large group bookings. Please book your tee times ahead in order to guarantee your large group on the course. Our web page and social networking sites are a great place to keep up with our latest and upcoming events postings.

website: www.candlelakegolfresort.com

Facebook: Candle Lake Golf Resort

RENTALS & FIREWOOD

We are excited to provide guests with a new fleet of fun toys to enjoy on the lake in the spring of 2021. Everything from kayaks, paddle boards, & canoes, to inflatables. We are working with Lake Country Rentals throughout the winter months. They provide on site snowmobile rentals so that you can spend the days discovering all of the groomed trails that surround the lake.

Firewood is available by the bundle or gator load delivered to your cabin, RV site, or townhouse rental. Firewood, Ice and Off-sale available for delivery.

FUNDRAISERS & SPORTS EVENTS

We love working with fundraisers. CLGR proudly sponsors numerous foundations throughout our province. We hold annual golf events to fundraisers with numerous charities. We are currently working with different hockey, soccer, & running groups in order order to raise money for their teams. From summer camps to winter gatherings we can work with you to make your ideas become reality.

CATERING MENU

BREAKFAST BUFFET SELECTIONS

The Continental On The Green

In house baked goods, including mini fruit danish's and croissants, whipped butter
Fresh Fruit Platter
Chilled fruit juices, coffee and tea
\$13 per person

Tee Time Breakfast

In house baked goods, including mini fruit danish's, muffins and croissants with
Whipped butter
Assorted Whole Fruits (Banana's, Apples, Oranges)
A warm breakfast biscuit filled with scrambled egg, your choice of bacon, ham or sausage,
Cheddar cheese
\$15 per person

The Masters Breakfast

In house baked goods including mini fruit Danish's muffins and croissants with whipped butter
Fresh fruit platter
Farm fresh scrambled eggs topped with diced tomato, green onions and cheddar cheese
Crisp hash browns with roasted garlic and pepper seasoning
Smokey Bacon and maple pork sausage
Chilled fruit juices, coffee and tea
\$19 per person

Pancake Breakfast

Traditional fluffy pancakes. Assorted fresh fruit toppings and maple syrup
Served with your choice of bacon or sausage
\$14 per person

Buffet Add Ons (per person minimum 2opp)

Eggs Benedict. \$6
Add scrambled eggs topped with cheddar \$3
Extra breakfast meat \$3.5
French Toast \$3
Pancakes \$ 3
In house made Quiche (Ham & Cheese or Florentine) \$6
Swiss Muesli (Layered Yogurt & Granola). \$3
Fruit Platter \$3.5
Crisp Hashbrowns \$3

STATION ADD ONS:

The Fairway Omelette Station to any Breakfast

Fresh omelette made to order with your choice of fillings including:
Sausage, ham, bacon, spinach, green onions, mushrooms, peppers, tomatoes, feta, cheddar cheese,
Sour cream and Salsa

\$7 per person

**Hole in One Crepes Station to any Breakfast
(choose two of the following)**

Fresh French Style Crepes with your choice of either:
Ham & Cheese with hollandaise
Or Apple Cinnamon, Mixed berry & Creme Cheese, Banana
Nutella & Banana (add \$1)

\$7 per person

EVENTS AND SEMINAR Breakfast Options

For Groups of 20pp or less in the boardroom or birdie room
All plated breakfast prices include coffee, tea and fresh juice

The Early Golfer Sandwich

A warm breakfast biscuit filled with poached egg, your choice of bacon, ham or sausage,
Cheddar cheese, sliced tomato, fried hash browns and a fresh fruit cup

\$13

The Pro Breakfast

Eggs any style, three strips of bacon, two pork sausages, sliced tomato, crisp hash browns
A fresh fruit cup and toasted biscuit

\$14.5

The Caddie Scrambler

Scrambled Eggs mixed toggerly with Green Scallions, Mixed Peppers, Diced Tomatoes, Sliced
Mushrooms, Onions, Hollandaise

Diced Ham, Mixed Canadian Cheese and Cubed Breakfast Potatoes

\$15.5

Hole In One Crepes

Classic French style Crepes with your choice of either Ham & Cheese with hollandaise
Or Apple Cinnamon, Mixed Berry and cream cheese, Banana Walnut with Creme Anglaise
Nutella & Banana

\$16

Lunch Buffet Options

Soup and Salad

Chef's creation soup with crackers
Dried Cranberries cucumber and shaved Carrot
Variety of House Dressings
Chef Creation Salad
An Assortment of Pickled Vegetables
Fruit Platter, fresh baked cookies and assorted squares
\$14 (20 person minimum)

Executive Sandwich Lunch Buffet

Choose one of the following Chef's Creation Soup :
Lobster Bisque, New England Clam Chowder, Loaded Baked Potato,
Broccoli Chicken & Cheese, Chicken & Bacon Corn Chowder,
Wicked Thai, Chicken Florentine

Fresh cut greens with cherry tomato, dried cranberries, cucumber and shaved carrot
Variety of house dressings
An assortment of pickles and olives
Caeser Salad with crisp Canadian bacon, served crostini and shaved Parmesan cheese

The Chef's premium creation sandwiches made on fresh baked baguettes, croissants and sour dough buns

CHOOSE TWO OF THE FOLLOWING:

Atlantic salmon salad, sweet BBQ beef, Italian cured ham, fresh egg salad
or grilled sliced chicken breast
Fruit platter, fresh baked Cookies and assortment of squares

\$. 18 (based on one sandwich per person)

Carved Peppered Beef on a Bun

Chef's creation soup with crackers
Warmed buns
Hand Cut greens with cherry tomato
Sun dried cranberries, cucumber and shaved carrot
Variety of House Dressings
Potato Salad
Saskatchewan beef sirloin slow roasted with a cracked pepper spice blend in garlic port jus
An assortment of condiments
Fresh baked cookies and squares

\$ 19 per person (20 person minimum)

The Mediterranean Lunch Buffet

Toasted garlic bread
Roma Tomato Spinach and Asiago Beef Lasagna

WITH YOUR CHOICE OF ONE OF THE FOLLOWING PASTAS:

Grilled Chicken Caprese Grilled Chicken Breast topped with fresh basil,
Romano Tomato and Mozzarella Cheese

Marinated Pork of Beef Souvlaki skewers on Naan bread topped with
Tzaziki , lettuce, tomato & onion

Tabbouleh Salad CousCous tossed with assorted fresh herbs. Cucumbers, onions,
Tomatoes, chick peas and roasted peppers

Broccoli & Cheddar with Bacon on Cavatappi - Tender Cavatappi noodles tossed together with a
creamy bacon, broccoli and cheddar cheese sauce

Chicken Penne Alfredo -Golden penne noodles tossed in our house made Alfredo Sauce, cream,
Garlic, white wine, cracked pepper, with roasted chicken and fresh Romano cheese

Sicilian Sausage and Pesto on Cavatappi - Tender Cavatappi noodles tossed in a pesto and herbed
Tomato sauce with Chorizo sausage, bacon, mushroom, red onion, garlic and white wine
And topped with Fresh Romano cheese

Fresh cut greens with cherry tomato, dried cranberries, cucumber and shaved carrot
Variety of house dressings
Ceaser salad with crisp bacon, herbed crostini's and Shaved Parma cheese
An assortment of pickled vegetables
Assorted squares and cookies

\$25 per person

**The Back Nine
Burger Buffet
For lunch service only**

Fresh cut greens with cherry tomato
Dried Cranberries, cucumber, and shaved carrot
Variety of house dressings
An assortment of pickled vegetables
Chef's inspired Potato Salad
Saskatchewan ground sirloin burgers grilled to perfection
Sliced tomato, onion, lettuce, assorted cheese, pickles, ketchup, mustard, relish and mayo
Soft Kaiser buns
Fruit platter, fresh baked cookies, and warm apple pie
\$ per person. (minimum)

\$17 per person
Change to grilled chicken breasts add \$2 per person
Add bacon \$2 per person
Add Mushrooms \$2 per person

**Chili or Hearty Stew & Bun Buffet
For lunch service**

Select 1 choice of La King Stew, or Beef Stew
Fresh baked buns and Whipped butter
Hand Cut greens with cherry tomato , dried cranberry,
Cucumber and shaved carrots
Variety of house dressings
Chefs creation Salad
An assortment of pickled vegetables
Fresh fruit Platter, freshly baked pie and creme fresh

\$15 per person

**STONE BAKED PIZZAS
Coming Summer 2021**

SEMINAR AND BOARDROOM DINNER BUFFET

Minimum 40 people

Choose 1 of the following Protein:

Carved Dijon and sea salt Prime Rib of Saskatchewan Beef with peppercorn demi
Basil & Lemon Chicken in a creamy wild mushroom & herb sauce
Locally caught Walleye slow roasted with fresh herbs and lemon

Hand Cut Baby greens, sliced peppers, grape tomatoes, dried cranberries, slivers of carrot and a variety of dressings

Caesar with served crostini's and shaved Parmesan cheese
Yukon Gold sweet potato salad with candied dried fruit and chorizo

Choose 1 of the following Potato:

Lemon Organo Roasted Potatoes tossed in extra virgin olive oil
Roasted Garlic Mashed Potatoes
Pan Fried Cheddar and Onion Bacon Perogies
Creamy Scalloped Potatoes

\$36.5 per person

Dinner Add Ons

Cheesy & Hearty Lasagna. \$4
Vegetable Crudite with creamy herb dip \$3
Fresh Fruit Platter with honey Yoghurt dip \$3
Peppered Rice Pilaf \$
Pan Fried Pierogis & Sour Creme \$2
Penne with herbed Marinara and fresh Romano Cheese \$3
Charcuterie Board made with locally raised meats. \$4
Imported Cheese Platter \$5
Domestic Cheese Platter \$3.5

HOT FUDGE BROWNIE STATION

House Made Chocolate Brownies
Warmed Hot fudge sauce finished with Vanilla bean Ice Cream & Mint Creme. \$5.5

New York Style Cheesesteak Station
Baked Cheesecake with Chef inspired toppings, sauces & compotes \$6.5

Chocolate Fondue and fruit skewers \$8

DINNER OPTIONS

Service available for groups of 40 or less
Buffet options choice of 2 from one of the two entree price options.

STARTER (Choose One)

Caesar Salad with crisp maple bacon, fresh croutons and shaved cheese

Fresh Cut baby greens in a cheese basket, crisp beet chips, toasted sunflower seeds, julienne peppers finished with mango
Dijon vinaigrette
(CELIAC FRIENDLY)

Chef Inspired created soup. Choose 1
Lobster bisque . New England Clam Chowder .
Loaded Baked Potato . Broccoli Chicken & Cheese . Chicken & Bacon Corn Chowder .
Wicked Thai . Chicken Florentine .

ENTREES

CHOOSE TWO (option #1)

Princess Chicken with mushroom, Asparagus & Feta cheese in a white wine Beurre Blanc, twice baked potato and
Chef's seasonal vegetables

Seasoned Pork Tenderloin with a Black currant and peppercorn Demi Glaze, tricoloured herbed baby creamer potatoes and
Chef's seasonal vegetables
(CELIAC FRIENDLY)

Slow Cooked Roast Beef, Chef's vegetables, Creamy mashed potatoes, Cabbage Rolls, Perogies,
Served with Gravy

Spiced beef tenderloin rubbed in kosher salt and Maitre d' butter served alongside herbed duchess potatoes, roasted candy
cane beets and circled by Brandy peppercorn sauce.

Slow Roasted and basted white & Dark Meat Turkey served with housemate stuffing,
Fluffy mashed potatoes and Chef's seasonal vegetables. Comes with spiced cranberry sauce

\$29 per person

Or CHOOSE TWO (Option #2)

Sea Salt and Cracked pepper Prime Rib, Yorkshire pudding, peppercorn demi glaze, herbed mashed potatoes, and grilled zucchini - asparagus bundle
(CELIAC FRIENDLY when Yorkshire Free)

Almond Crusted Mahi Mahi Filet with a white wine & shallot Beurre Blanc, wild rice and quinoa blend pilau with Chef's seasonal vegetables

Grilled Salmon with your choice of Saffron Creme Sauce or Maple dill glaze with creamy risotto with fresh Romano cheese and Chef's seasonal vegetables
(CELIAC FRIENDLY)

Flamed chicken supreme filled with granny smith apples and brie cheese on a creamy risotto, sautéed Chef's vegetables with a nape of peppercorn demi glaze finished with herbed rosette
(CELIAC FRIENDLY)

Locally caught Walleye or Northern Pike served with Tabbouleh Salad & Chefs Seasonal Vegetables

39.5 Per Person

DESSERTS

Choose 1

Fresh out of the oven fruit crisp with vanilla bean ice cream

Chocolate Fudge brownie with toffee sauce and mint whipped cream

Sticky Toffee Pudding with French Vanilla Ice Cream

Chocolate almond tort drizzled with Mocha Sauce and hand whipped vanilla bean cream.
(CELIAC FRIENDLY)

*All Package are subject to a 15% Gratuity and applicable taxes.
Buffet requires a minimum of 25 guests. All options are available via plate service for smaller groups.*

MIDNIGHT LUNCH

South Taco Buffet

Soft or Hard Shell Tacos

Seasoned ground beef - sub Mexi seasoned chicken for \$2 per person

A selection of shredded cheeses, shredded lettuce, diced tomato, green onions, diced mixed peppers

Salsa & Sour Creme

Hand cut greens with cherry tomato, dried cranberry

Cucumber and Shaved carrot

Variety of house dressings

Chefs Creation Salad

An assortment of pickled vegetables

Fresh fruit platter, fresh baked cookies and squares

\$12 per person

Poutine Bar

Fresh Cut fries Served with gravy

Mozzarella cheese

An Assortment of pickled vegetables

Fresh Fruit platter, fresh baked cookies and squares

\$12 per person

Assorted Charcuterie & Crudités Buffet

Assorted platter of cold cuts

Assorted platter of domestic cheeses

Fresh vegetable platter with creamy herb dip

An assortment of crackers and crostini's (or dinner rolls)

An assortment of pickled vegetables

Fresh Fruit Platter, fresh baked cookies and squares

\$13 per person

Stone Baked Fresh Basil and Mozzarella Pizzas

Coming Summer 2021

Midnight Lunches offered at above prices when added to any dinner catering booking.

A Surplus fee will be added if we are only providing a Midnight Lunch

All Package are subject to a 15% Gratuity and applicable taxes.

Buffet requires a minimum of 25 guests. All options are available via plate service for smaller groups.