



Sirocco Golf Club

2024 Wedding Package



Book your site visit today by contacting Sirocco directly!

www.siroccoweddings.ca | 403.984.1392

megan@sirocco.ca

210178 – 64th Street West | Foothills, AB



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Congratulations on your Engagement!

Set against the spectacular backdrop of the Alberta Foothills and the Rocky Mountains, our full service clubhouse overlooks the golf course and the lush Pine Creek Valley.

Included in your wedding at Sirocco:

- | Step-by-step planning assistance
- | On-site catering by our exquisite culinary team
- | Buffet, plated & cocktail party menu options
- | Rehearsal dinner and gift opening options
- | Ceremony site options
- | All flatware, plate ware and glassware
- | Complimentary table linen options
- | Complimentary podium and mic
- | Professional and courteous staff



Ceremony Locations & Policies

Sirocco Ceremony Set up Includes:

Set-up and removal of chairs, registry table, guest book table, and seating for the number of guests in attendance are all included in the rental fee. Sirocco is not responsible for the set up or take down of any ceremony decorations - please designate someone from your group to take the décor inside once the ceremony has completed.

| The Outdoor Hilltop

\$1,500.00

With mountain views that overlook the golf course, our hilltop site can host up to 175 guests and can be reserved for 2 hour increments.

We are pleased to provide golf cart transportation for the wedding party and for those who require assistance to the Hilltop Site. Please arrange this with your Events Manager ahead of time.

| The Siraia - Only available with reception bookings

\$1,000.00

Offering a large stone fireplace with beautiful wood flooring and windows throughout; this space can host up to 100 guests. Siraia is available for 2 hour increments.

Please note:
There will be a 5% GST and
18% Service Charge
applied to the ceremony
site fee.





Pre-Ceremony Locker Room & Bridal Suite Access

We offer use of our men's locker room prior to the ceremony however, the locker room will have full access to our members and you will have full responsibility for your party's belongings. Sirocco will not be held responsible for any theft or damages. You will also have full access to the bridal suite for your wedding party. Please also note that the locker room is for the exclusive use of members of Sirocco Golf Club and should be respected in that manner. Additionally, members of the opposite sex are not allowed in the men's change room (including photographers).



Ceremony Rehearsal

We will do our best to accommodate requests to hold your wedding ceremony rehearsal on premise. As we are an operational golf course with a restaurant, please be mindful of disrupting our members and guests during and after your rehearsal

Please speak with your Events Manager 1 week prior to discuss Sirocco availability and timing.

Ceremony Site Access

Access to the ceremony space is guaranteed only during your 2 hour booking on the day of your scheduled event. Some decorations can be stored at Sirocco the day before; this must be prearranged with your Events Manager.

Early access to the booking space may be granted the day before, but cannot be guaranteed until 1 week prior and will be based on availability.

Set Up

It is the responsibility of the couple (or a delegated party) to set up and take down all decoration for the ceremony site. All decorations must be removed at the end of the function on the day of the event.

If some décor items are being duplicated for ceremony and reception set up, it is the responsibility of the couple or delegate to place all decorations once the room has been reconfigured.

Sirocco does allow flower petals at the outdoor ceremony site, but inorganic confetti is prohibited. A clean up fee will be imposed if required. Pets of any kind are not permitted in the clubhouse with the exception of service dogs.



Room Services & Policies

Sirocco Wedding Reception Rooms Include:

Complete set up of your wedding banquet room (including white, or black tablecloths & napkins, white china, glassware and flatware); gift table, guest book table, cake table, easel, podium, and one wireless microphone.

Event rooms will be assigned according to the number of people expected to attend and may be changed by Sirocco, while guaranteeing to meet the requirements of the group and corresponding with the minimum spending amount. An increase in guests after the booking agreement will not guarantee additional space.

Room Access

The banquet room will be available for decorating by 10:00am on the day of the event. Some decorations can be stored at Sirocco the day before, but this must be prearranged with your Events Manager.

Décor and Set-up

The couple (or a delegated party) is responsible for all decorations and set up including centre pieces, seating chart & name cards, welcome table items, and flower arrangements. Sirocco does not guarantee fridge storage of flowers or desserts the day prior to the event. Please discuss any drop off or pick up request with the Events Manager prior to your wedding day. Candles are permitted with a base to catch drips and the flame enclosed. All décor including cakes & floral are required to be set up at least 2 hours before the reception start time. Guest name cards for plated meals must include an indication of the meal choice by colour, picture, sticker etc. It is the responsibility of the couple or delegate to remove all décor items immediately following your event. The reception finale is at 1:00am, and all personal property must be removed from the event room by 2:00am.

Floor Plan

We will be happy to work with you in developing seating arrangements and floor plans. Please note that the layout of the room is at the guidance and discretion of Sirocco. Any variances to the standard set-up provided by Sirocco may be subject to an additional cost.

The final floor plan with the number of 8 guests at each table and their selected meal must be submitted 14 days prior to the event. Minor adjustment to the floor plan can be submitted up until 5 days before the event.

Wedding Services & Policies

Menus

Our wide variety of appetizers, entrees and desserts has been selected to offer you the most flexibility in creating a menu. Menu selections are due one month prior to your booking date. Calgary Health Region guidelines and food safety practices prohibits the removal of food items after an event with the exception of specialty cakes.

Catering

Sirocco offers both plated & buffet meal service. Sirocco allows for 5% coverage in food consumption to ensure that a wide selection of food is available to all guests. Guests may not remove any food from Sirocco Golf Club, as we cannot guarantee the safety of food that had once been placed on a buffet, as per AHS Guidelines.

Outside Food

All food and beverage (with the exception of wedding cake, cupcakes and candy bar) for the event must be catered by Sirocco. If you are bringing in your own desserts and you require Sirocco to plate/replenish them throughout your event there will be a plating fee charged to your final bill.



Choice of Menu

When selecting your menu, please remember that for each function, the menu must be predetermined for all attending guests. Special dietary substitutes are available and must be pre-arranged. Guests who are to receive special meals must be identified to the Banquet Manager prior to service commencing.

Bar and Alcohol Arrangements

All alcohol must be purchased from Sirocco. Our function space is licensed to serve alcohol until 1:00am with last call at 12:45am. The function space must be vacated by 2:00am. Host, subsidized (ie. Toonie or \$5 Bar) and ticket bars are available and are applicable to your minimum. However, tickets must be provided by the couple and given to the Events Manager prior to your wedding. Cash bars are not applicable to the Food & Beverage minimum spend.

Smoking & Accessibility

Sirocco is a smoke-free environment which includes but is not limited to: vaping, e-cigarettes, and the use of cannabis. Smoking is permitted outside only in designated areas and not on the patios. Sirocco is wheelchair accessible and there is an elevator in our main lobby to assist guests to the lower floor.

Prices

Prices and menus are guaranteed 90 days in advance of the function. As menus are updated a revised version will be sent to you.

Gratuity and Tax

All food, beverage, and rentals are subject to an 18% service charge. GST is applied to the total bill including service charge.

Final Numbers and Guaranteed Attendance

A guaranteed number of guests attending your function are 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.

Start and End Times

Start and end 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 determined at the final meeting with your Events Manager, 14 days prior to the event.

Evening bookings must be complete by 1:00am. Any hired entertainment (ie. DJ, band, etc.) are to finish by 1:00am. The premises must be vacated by 2:00am by all guests including all personal property and decor.

Shipping, Receiving & Storage

Minimal décor or supplies for your function may be delivered to Sirocco 24 hours prior to your event date. Tabletop items such as runners & chargers may be required earlier, as they may need to be pre-set under the table settings. Boxes must be marked and addressed properly with the name and date of the event clearly indicated to the attention of the Events Manager. Your Events Manager must be notified of any deliveries at the final meeting. Storage is not provided following your event booking unless it has been pre-approved.

Photographs

Only approved locations on our grounds are available for pictures. Photography on the playable portion of the golf course is strictly prohibited, as this area is not safe for the public and interferes with play. Please discuss your onsite photography plans with your Events Manager in advance.

Transportation and Parking

Taxis/Ubbers do come to Sirocco; must be called by the individual needing taxi service from their personal cell phone. We recommend arranging a shuttle service for guests, or implementing a “safe ride home” program. There is plenty of complimentary parking in our clubhouse lot. Vehicles can be left overnight. Please discuss with your Events Manager what time the gates open the following morning. Please note times will differ depending on the time of year your wedding is taking place.

Music and Speeches

Please note that a performing rights license is required when renting a facility for a private function, if music is to be performed or aired at the event. This license fee is remitted to the Society of Composers, Authors and Music Publishers of Canada (SOCAN). SOCAN is a non-profit organization which, under the Copyright Act of Canada (R.S., C.55, S.1) is authorized to collect for the public performance of music in Canada. SOCAN distributes the money collected to Copyright owners in the form of a royalty. Therefore, you are required by federal law to pay a performing rights license under Tariff 8. These fees are approved by the Copyright Board and are published annually in the Canada Gazette. Additionally, the Re: Sound tariff is also required by federal law and it represents the rights of the performers who played on recordings and the record companies that produced those recordings.

For more information on the varying rates for both tariffs, please inquire with the Events Manager.

Audio Visual Package

Our complementary package includes: one podium, and one wireless handheld microphone. Basic set-up & striking of said equipment is included in your complementary package; however Sirocco Golf Club is not responsible for the performance or execution of any third party A/V presentation. If an A/V presentation is to take place, a run through must be prearranged at the two week meeting, and an on-site contact is to be identified to Sirocco Management for the day of. Please note Sirocco does not have a laptop available, and one must be provided by the event organizer.





Deposits & Contracts

Booking Deposit

A non-transferable, non-refundable \$1,500.00 deposit is required at the time of booking to confirm the function space. This deposit is applied to the final bill.

Deposit Schedule

50% of your minimum spend will be due 180 days prior to your wedding. The remaining of the total estimated value is due 14 days prior to your event.

Final Invoice & Receipt

A credit card number is required in advance of your event to be used for final payment of any remaining balance. The final invoice & receipt will be sent by email within 5 business days after the event. It is agreed that, should payment not be made within 30 days of the date of the final invoice, interest charges in the amount of 2.00% per month will be applied.

Cancellation

In the event that something unforeseeable happens after signing your contract, and the event must be cancelled or postponed, all deposit will be forfeit.

Should you cancel within 90 days of your event date, the remaining minimum food & beverage requirement outlined in your contract will automatically be processed to the credit card number on file.

Acceptance and understanding of these policies is assumed to be part of all arrangements made between the client and Sirocco Golf Club.

Wedding Menu Packages

Events Manager

Megan Tycholis

403.984.1392 | megan@sirocco.ca

F&B Manager

David Hoffman

403.984.1396 | fb@sirocco.ca

www.sirocco.ca

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Passed Appetizers

Minimum of three dozen per Appetizer

Cold Appetizers

Price Per Dozen

- Roasted Red Pepper** & Tomato Bruschetta | **\$24**
- Tuna Poke Spoons** with Avocado | **\$32**
- Heirloom Cherry Tomato** & Bocconcini Skewer | **\$24**
- Duck Confit** & Sour Cherry Jam on Crostini | **\$32**
- Poached Asparagus** Wrapped in Prosciutto | **\$26**
- California Rolls** with Cucumber & Avocado | **\$30**
- Brie & Strawberry Crostini** with Balsamic Glaze | **\$26**
- Smoked Duck Breast** with Arugula & Black Current | **\$36**

Hot Appetizers

Price Per Dozen

- Pork & Kimchi Dumplings** with Spicy Soy | **\$30**
- Vegetable Samosas** with a Mango Chutney Aioli | **\$26**
- Mini Beef Wellingtons** with Horseradish Aioli | **\$50**
- Chicken Satay Skewers** with a Peanut Soy Sauce | **\$34**
- Coconut Crusted Prawns** with Mango Chili Sauce | **\$36**
- Crispy Pork Belly Bao Buns** with Asian Slaw | **\$36**
- Vegetarian Spring Rolls** with a Chipotle Plum Sauce | **\$24**
- BBQ Pulled Chicken Sliders** on Mini Brioche Buns | **\$35**

Party Platters

For Approximately 25 of Your Guests

Tortilla Chips & Dip | \$100

Basket of Crispy Corn Chips served with Salsa & Guacamole

Charcuterie Board | \$150

Selection of Artisan Cured & Smoked Meats with an Assortment of Olives and Pickles

Domestic & International Cheese Board | \$150

Selection of Fine Cheese with Crostini and Preserves

Fresh Seasonal Crudité & Dips | \$125

Fresh Seasonal Vegetables with Ranch, & Hummus

Fresh Fruit Platter | \$125

Seasonal Sliced Fresh Fruit with Berries

Assorted Dessert Squares | \$125

Chef's Selection of Assorted Squares & Bars

Allergies & Dietary Concerns

Many of our selections can be modified or substituted to accommodate a wide variety of dietary restrictions or concerns. Whether it be vegetarian, vegan, gluten-free, preference, allergy or otherwise, our Events Manager & Chef will ensure your needs are met and expectations exceeded.

All prices are subject to an 18% Service Charge and 5% GST

Cocktail Reception

Choose any four of our appetizers to be passed around by our serving staff for prior to dinner service
\$20 per guest.

Minimum of three dozen per Appetizer

Cold Appetizers

Bruschetta with Roasted Red Peppers & Tomatoes
Tuna Poke Spoons with Avocado
Heirloom Cherry Tomato & Bocconcini Skewer
Duck Confit & Sour Cherry Jam on Crostini
Poached Asparagus Wrapped in Prosciutto
California Rolls with Carrots, Cucumber & Avocado
Brie & Strawberry Crostini with Balsamic Glaze
Smoked Duck Breast with Arugula & Black Current

Hot Appetizers

Pork & Kimchi Dumplings with Spicy Soy
Vegetable Samosas with a Mango Chutney
Mini Beef Wellingtons with Horseradish Aioli
Chicken Satay Skewers with a Peanut Soy Sauce
Coconut Crusted Prawns with Mango Chili Sauce
Crispy Pork Belly Bao Buns with Asian Slaw
Vegetarian Spring Rolls with a Plum Sauce
BBQ Pulled Chicken Sliders on Mini Brioche Buns

Plated Dinner Service

Bakery fresh bread service is included with all plated dinner options.

All guests are served the same course except for their entrée.

Entrées are served with Chef selection of seasonal vegetables, and roasted potatoes.

Three Courses | \$70 Per Guest

Soup (Choose One)

Roasted Tomato Bisque with Basil Oil Drizzle
Wild Mushroom Velouté with Truffle & Thyme Crème
Butternut Squash with Maple Crème
Chicken Consommé with Potato Dumplings

Entrée (Choice of Three Entrée's)

Alberta Beef Tender Loin with Red Wine Demi Glaze
Pan Seared Chicken Breast with a Pesto Cream Sauce
Steelhead Salmon with a Maple Chili Sauce
Mushroom Ravioli with Grilled Vegetables & a Fire Roasted Tomato Sauce

Four Courses | \$80 Per Guest

Salad (Choose One)

Sirocco Artisan Greens with a Honey Balsamic Vinaigrette
Siraia Caesar with Pancetta Chips, Grana Padano, Garlic Crostini
Arugula with Heirloom Tomatoes, Fior Di Latte, and Basil Vinaigrette
Baby Spinach with Almonds, Goat Cheese, Craisins, Fig Dressing

Dessert (Choose One)

Salted Caramel Cheesecake with Vanilla Sauce
Dark Chocolate Torte with Raspberry Coulis
Coconut Panna Cotta with a Berry Compote
Maple Crème Brule Creamy Vanilla Custard with Maple Essence

TIP: With a plated meal you must have your choices on your invitation so that guests RSVP in advance their selection. A seating plan is required with a place card for each guest indicating their meal choice. This can be done by a color code, picture or sticker

Buffet Dinner Service

Buffet Service is available for events of 30 guests or more.

Price per guest is based on the carved entrée choice

Carved Entrée (Choose One)

Alberta Beef Tender Loin with a Green Peppercorn Demi Glaze | **\$85**

Alberta Prime Rib with Yorkshire Pudding, & Horseradish | **\$75**

Alberta Beef Strip Loin with a Red Wine Demi Glaze | **\$70**

Smoked Alberta Beef Brisket with a BBQ Jus | **\$65**

Hot Entrée (Choose One)

Chicken Supreme with a Roasted Red Pepper Sauce

Herb Crusted Pork Loin with a Maple Brandy Glaze

Steelhead Salmon Medallions with a Lemon Dill & Caper Cream Sauce

Buffet Service Includes the Following Menu Items

Bakery Fresh Dinner Buns & Butter

Sirocco Artisan Greens with Heirloom Tomatoes, Cucumbers, Shaved Carrots, Pumpkin Seeds, Assorted Dressings, & Vinaigrettes

Caesar Salad with, Grana Padano, Herb Croutons, Creamy Garlic Dressing

Baby Spinach with Toasted Almonds, Goat Cheese, Craisins, Fig Dressing

Chef selection of seasonal fresh vegetables

Roasted Baby Potatoes

Baked Cheese Tortellini with a Fire Roasted Tomato Sauce

Chef's Dessert Table

Seasonal Fresh Fruit Platter

Assortment of Fresh Bakery Cakes, Pies, & Pastries

Buffet Enhancement Platters

Fresh Seasonal Crudit  with Ranch and Hummus | **\$5 per guest**

Charcuterie Board with Locally Cured Meats & Sausage | **\$6 per guest**

Domestic & International Cheese Board with Crackers and Preserves | **\$6 per guest**

All prices are subject to an 18% Service Charge and 5% GST

Wedding Party Platter Selections

Bridal Suite | \$25 Per Guest

Variety of Finger Sandwiches
International Cheese Board
Seasonal Crudité & Dips
Fresh Fruit Platter

Breakfast Basket | \$10 Per Guest

Muffins, Danish, Banana Bread

Groom's Suite | \$25 Per Guest

Tortilla Chips & Dips
Mini Burger Sliders
BBQ Pulled Chicken Sliders
Chips, Pretzels, Nuts

Late Night Reception Selections

Minimum 25% of guaranteed number per choice

Build Your Own Poutine | \$18 Per Guest

Crisp Yukon Gold Frites, with Quebec Cheese Curds,
Poutine Gravy, Crispy Bacon, BBQ Pulled Pork

Mac & Cheese | \$18 Per Guest

Cavatappi Pasta with a Creamy Cheddar Sauce
Topped with Crispy Bacon Bits and Green Onions

Assorted Flatbreads | \$20 Per Guest

Spicy Italian Sausage, Grilled BBQ Chicken,
Spicy Beef & Cheese, Cheese Trio & Marinara

Pub Platter | \$25 Per Guest

Sirocco Hot Wings, Garlic Dry Ribs,
Crispy Chicken Tenders, Vegetable Spring Rolls

Assorted Deli Meat Platter | \$18 Per Guest

Assorted Sliced Deli Meats, with Bakery Fresh Buns,
Condiments & a Variety of Pickles & Olives

Build Your Own Tacos | \$20 Per Guest

Soft Flour Tortillas, Spicy Beef, Chipotle Pulled
Chicken, Shredded Cheese, Slaw, Salsa, Guacamole,
Crema,

Nacho Bar | \$20 Per Guest

Crispy Corn Tortilla Chips, Warm Cheddar Cheese
Sauce, Spicy Beef, Pickled Jalapenos, Pico De Gallo

Mini Sliders | \$25 Per Guest

Beef Burger & Cheddar
BBQ Pulled Chicken & Swiss
Pulled Pork & Slaw

All prices are subject to an 18% Service Charge and 5% GST

Wedding Wine & Bar Menu

Events Manager

Megan Tycholis

403.984.1392 | megan@sirocco.ca

F&B Manager

David Hoffman

403.984.1396 | fb@sirocco.ca

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Wine List

BAR/GLASS POUR (6OZ) \$8, (BOTTLE \$40)

Brave Step Sauvignon Blanc
Longshot Pinot Grigio
Brave Step Rose
Brave Step Pinot Noir
Casa Silva Cabernet Sauvignon

WHITE & ROSE BOTTLE LIST

Whitehaven Sauvignon Blanc	\$55
Toasted Head Chardonnay	\$50
Boomtown Pinot Gris	\$55
Submission Rose	\$50

RED BOTTLE LIST

Folly of the Beast Pinot Noir	\$55
Maggio Lodi Petit Sirah	\$50
Carnivor Bourbon Barrel Cabernet	\$50
Campagnola Ripasso	\$55
Hester Creek Merlot	\$60

SPARKLING

La Marca Prosecco **\$45**



Bar List

DOMESTIC AND IMPORT BEER (341ML CANS) \$8:

Sleeman Clear
Fernie What The Huck
Trolly 5 Turntable Lager
Coors Original
Corona
Heinekin
Fernie Project 9 Pilsner
Trolly Five Yacht Rock
Highnoon Passion Fruit
Pabst Hard Ice Tea

SEASONAL DRAFT (16OZ) \$9:

Village Blonde
Village Binge Watch
Fernie What the Huck
Alley Kat New Moon
Fernie Project 9 Pilsner
Sleeman Clear
Barracks Brown

WELL LIQUOR (10Z) \$8:

Crown Royal Rye
Smirnoff Vodka
Bacardi White
Bacardi Black
Tanqueray Gin
Captain Morgan Spiced Rum



Non-Alcoholic Beverage Enhancements

Reception Welcome Mocktail or Celebratory Toast | **\$7 per guest**

Non-Alcoholic Sparkling | **\$25 per bottle**

Bar Program Enhancements

- **Ceremony Water Station** ... Keep your guests cool & refreshed while you say your 'I Do's'
Bottled Water Station | **\$4 per guest**
Infused Water Station | **\$50**
 - Choose from Citrus, Cucumber & Mint, or Cranberry
- **Sparkling Toast** ... Serve some celebratory bubbles at your ceremony once you've tied the knot, welcome guests to the reception with a glass, or save it for a special toast during speeches
- **Reception Welcome Cocktail** ... Start your party off right with a cocktail that expresses your signature style!
- **Winter Warmer Station** ... Help your guests shake off the chill with a hot drink spiked with liqueur.
Great for outdoor fall ceremonies too!

Bailey's & Coffee | **\$8 per guest**

Bailey's & Hot Chocolate | **\$9 per guest**

Please note that no outside liquor is permitted on Sirocco property, both in your Function Room and in Locker Rooms.

If your favorite Wine, Beer or Spirit is not listed on our Menu, we would be happy to look into bringing it in for you from our supplier; please inquire for pricing.





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