



Sirocco Golf Club

WEDDING PACKAGE

2026

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CONGRATULATIONS

ON YOUR

ENGAGEMENT



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, plateware and glassware
- | Complimentary table linen options
- | Complimentary podium, mic, and projector
- | Professional and courteous staff

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.

WEDDING MENU OPTIONS

APPEZTIZER
& PLATTER
SELECTION

COCKTAIL
DINNER
SERVICE

PLATED
DINNER
SERVICE

BUFFET
DINNER
SERVICE

LATE NIGHT
RECEPTION
SELECTIONS



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 & Pickles

Seacuterie Board | 200

Selection of Chilled Prawns, Smoked Salmon, Candied Salmon, served with Accompaniments, Breads, & Crackers

Fresh Seasonal Crudité & Dips | 125

Fresh Seasonal Vegetables with Ranch, & Hummus

Chilled Prawn Platter | 175

Cocktail Sauce & Lemon Wedges

Smoked Salmon Platter | 175

Cream Cheese, Pickled Onions, Capers, Mini bagels

Artisan Sandwiches | 175

Variety of Finger Sandwiches on Artisan Breads

Fresh Fruit Platter | 125

Seasonal Sliced Fresh Fruit with Berries

Assorted Dessert Squares | 125

Chef's Selection of Assorted Squares & Bars

Domestic & International Cheese Board | 150

Selection of Fine Cheese with Crostini & Preserves

Assorted Cookie Platter | 100

Chef's Selection of Fresh Baked Cookies

Baked Brie Board | 15pp

Double Cream Brie topped with Caramel Apples & Cherries, Toasted Pecans & served with Crackers & Crostini

PASSED APPETIZERS

Minimum of three dozen per Appetizer

COLD APPETIZERS

Price Per Dozen

Roasted Tomato Bruschetta, Crumbled Feta & Basil Oil | 24

Grilled Vegetable & Smoked Olive Tapenade Crostini | 24

Tuna Poke in Sesame Wonton Cups | 32

Smoked Salmon & Dill Cream Cheese Mousse Cups | 30

Shrimp Caesar Shots with Pickled Beans | 36

Heirloom Cherry Tomato & Bocconcini Skewer | 24

Poached Asparagus Wrapped in Prosciutto | 26

Poached Fig Crostini with Goat Cheese & Arugula | 30

Brie & Strawberry Crostini with Balsamic Glaze | 26

Smoked Duck Breast with Black Current Jam | 36

HOT APPETIZERS

Price Per Dozen

Wagyu Beef Gyoza with Spicy Soy | 35

Petite Tender Loin Sliders with Black Garlic Aioli | 50

Vegetable Samosas with Mango Chutney | 26

Mini Beef Wellingtons with Horseradish Aioli | 40

Duck Confit Croquettes with Sour Cherry Jam | 36

Chicken Satay Skewers with Peanut Soy Sauce | 34

Butter Chicken Bites on Naan with Raita | 32

Coconut Crusted Prawns with Mango Chili Sauce | 36

Crispy Pork Belly Bao Buns with Asian Slaw | 36

Vegetarian Spring Rolls with Hoi Sin Sweet Chili Sauce | 24

BBQ Pulled Pork Sliders with Cole Slaw | 35

Snow Crab Cakes with a Japanese Aioli | 42

COCKTAIL DINNER SERVICE

CHEF ATTENDED STATIONS

BEEF TENDERLOIN SLIDERS

Slow Roasted Beef Tenderloin served with Mini Brioche Buns,
Horseradish Aioli, & Black Garlic Aioli | **30pp**

SHRIMP FLAMBÉ

White Tiger Shrimp Flambéed with Pernod Liqueur finished with
Cream Sauce & Fresh Chives | **20pp**

MAPLE BOURBON SALMON

Whole Salmon Fillet Marinated with Maple Bourbon Glaze served
with Dijon Aioli | **25pp**

HERB CRUSTED LAMB RACK

Carved Rack of Lamb served with Mint Chutney | **35pp**

**THE ABOVE OPTIONS MUST BE ORDERED BASED ON YOUR
FINAL NUMBER**

CHEF ATTENDED FRESH SHUCKED OYSTERS

Served on Ice with Lemons, Tabasco, & Mignonette Sauce
| **40/dozen minimum 8 dozen**

SERVICE OPTIONS
FOR A COCKTAIL
STYLE DINNER FOR
YOUR WEDDING DAY

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.

PLATED OPTION CHOICE OF
THREE COURSES
70 PER GUEST

or

FOUR COURSES
80 PER GUEST

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

PLATED DINNER SERVICE

SOUP (CHOOSE ONE)

Roasted Tomato Bisque with Basil Oil Drizzle

Wild Mushroom Velouté with Truffle & Thyme Crème

Butternut Squash with Maple Crème

Lobster & Shrimp Bisque with Chive Cream

SALAD (CHOOSE ONE)

Sirocco Artisan Greens with Honey Balsamic Vinaigrette

Siraia Caesar with Baby Romaine, Pancetta Chips, Flaked Parmesan

Arugula with Heirloom Tomatoes, Fior Di Latte, & Basil Vinaigrette

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

ENTRÉE (CHOICE OF TWO ENTRÉE'S)

Smoked Beef Striploin with Red Wine & Rosemary Jus

Chicken Supreme with Fresh Thyme Jus

Steelhead Salmon with Lemon Dill Sauce, Fried Capers

Alberta Beef Tenderloin with Red Wine Demi Glaze

| **Additional 8pp**

***Dietary Restriction Options**

Portobello Mushroom Stack with Grilled Vegetables, Smoked Tempeh, & Roasted Red Pepper Sauce - **Vegan**

Mushroom Ravioli with Grilled Vegetables & Fire Roasted Tomato Sauce - **Vegetarian**

DESSERT (CHOOSE ONE)

NY Style Cheesecake with Caramel Sauce

Dark Chocolate Torte with Raspberry Coulis

Warm Apple Blossom with Vanilla Sauce

Maple Crème Brule a Creamy Vanilla Custard with Maple Essence

Dessert Buffet of Fresh Bakery Cakes, Pies, & Pastries

| **Additional 8pp**

BUFFET DINNER SERVICE

CARVED ENTRÉE (CHOOSE ONE)

Alberta Prime Rib with Yorkshire Pudding, Au Jus & Horseradish | 80

Smoked Alberta Beef Strip Loin with Red Wine Demi Glaze | 70

THE CARVED ENTRÉE INCLUDES THE FOLLOWING:

HOT ENTRÉE (CHOOSE ONE)

(Add Additional Entrée | 8PP)

Chicken Supreme with Fresh Thyme Jus

Herb Crusted Pork Loin with Maple Brandy Glaze

Steelhead Salmon Medallions with 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, Creamy Garlic Dressing
- Baby Spinach with Toasted Almonds, Goat Cheese, Craisins, Balsamic Fig Dressing
- Chef Selection of Seasonal Fresh Vegetables
- Roasted Baby Potatoes
- Baked Pasta with Fire Roasted Tomato Sauce Topped with Roasted Peppers & Artichokes

CHEF'S DESSERT TABLE

- Seasonal Fresh Fruit Platter
- Assortment of Fresh Bakery Cakes, Pies, & Pastries

BUFFET SERVICE IS AVAILABLE FOR EVENTS OF 35 GUESTS OR MORE. PRICE PER GUEST IS BASED ON THE CARVED ENTRÉE CHOICE

BUFFET ENHANCEMENT PLATTERS

Fresh Seasonal Crudité with Ranch & Hummus | 5 PP

Charcuterie Board with Locally Cured Meats & Sausage | 6 PP

Domestic & International Cheese Board with Crackers & Preserves | 6 PP

Seacuterie Board with Chilled Prawns, Smoked Salmon, Candied Salmon served with Accompaniments, Breads, & Crackers | 8 PP

Chilled Prawn Platter with Cocktail Sauce & Lemon Wedges | 7 PP

Smoked Salmon Platter with Cream Cheese, Pickled Onions, Capers, & Mini Bagels | 7 PP

LATE NIGHT RECEPTION SELECTIONS

OUR LATE NIGHT SELECTIONS
OFFERS A VARIETY OF SNACKS
TO KEEP YOUR GUESTS
ENERGIZED FOR DANCING!

LATE NIGHT SELECTIONS
REQUIRE A MINIMUM ORDER
OF 25 GUESTS PER OPTION

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

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 & 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

Chocolate Fountain | 15 Per Guest

Fruit Skewers, Marshmallows, Pretzels

WEDDING BAR OPTIONS

WINE
LIST

BAR
LIST

SIGNATURE
COCKTAILS

BAR
ENHANCEMENTS

NON-ALCOHOLIC
ENHANCEMENTS



WINE LIST

BAR/GLASS POUR (6OZ) | 9, (BOTTLE | 48)

Campagnola Pinot Grigio
Villa Rocca Sauvignon Blanc
Cigar Box Pinot Noir
Villa Rocca Merlot

WHITE & ROSE BOTTLE LIST

Noble Ridge Pinot Grigio | 55
Cable Bay Sauvignon Blanc | 55
Poplar Grove Chardonnay | 57
Corryton Burge Riesling | 55
La Petite Perriere Rose | 50

RED BOTTLE LIST

Château Haut Bel Air Merlot | 54
Lan Crianza | 54
Laurent Muquel Solas Pinot Noir | 55
Corryton Burge Barossa Cabernet | 55
Campagnola Ripasso | 54

SPARKLING

Campagnola Arnaces Prosecco | 54

BAR LIST

DOMESTIC AND IMPORT BEER & COOLERS (355ML CANS) | 9:

Sandbagger Lemon
Sandbagger Transfusion
You Bet Hard Ice Tea
Ole Paloma
Corona Cero NA
Guinness Zero
Village CRFT Pale Ale NA

SEASONAL DRAFT (16OZ) | 9:

Village Blonde
Fernie Project 9 Pilsner
Fernie Ridge Walk Red Ale
Fernie Hit the Deck IPA
Origin Mexican Lager
Origin Raspberry
Pabst Blue Ribbon
Kilkenny

WELL LIQUOR (1OZ) | 8:

Smirnoff Vodka
Captain Morgan White/Dark/Spiced
Crown Royal
Tanqueray Gin

PREMIUM | 10:

Johnnie Walker Black
El Tequileno Reposada

SIGNATURE COCKTAILS

ADD A PERSONAL TOUCH TO YOUR CELEBRATION BY ADDING SIGNATURE COCKTAILS. CHOOSE FROM OUR SELECTIONS BELOW THAT REFLECT “HIS” AND “HER” .

COCKTAILS:

Strawberry Mojito 2oz | **13**

Blue Bird 2oz | **13**

French 75 | **12**

Negroni 3oz | **14**

Traditional Margarita 2oz | **14**

Sangria Red or White (by the pitcher) | **65**

- **Sparkling Toast** ... Serve some celebratory bubbles at your cocktail hour once you've tied the knot, welcome guests to the reception with a glass, or save it for a special toast during speeches
- **Campagnola Arnaces Prosecco** | **54**
(Purchased by the Bottle)

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

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 each**

Choose from Citrus, Cucumber & Mint, or Cranberry

- **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** | **9 per guest**
- **Bailey's & Hot Chocolate** | **9 per guest**

NON-ALCOHOLIC BEVERAGE ENHANCEMENTS

Coffee:

Small Pot - 8 Guests | **25**

Large Pot - 25 Guests | **75**

Reception Welcome Mocktail or Celebratory Toast | **Priced per Bottle**

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

Kids Drink Station | **Prices vary**

(Variation of options available, inquire with Sirocco Staff)

A selection of pop & juice is available at the bar during your celebration

The Sirocco team will work with you to create the best experience for your celebration!

Our team will be there every step of the way to help you with your wedding, ensuring everything runs smoothly. From booking your wedding day until the last dance of the night, we're here to assist with planning every detail.

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.

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

POLICIES & PROCEDURES



CEREMONY LOCATIONS & BRIDAL ROOM



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

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.

| THE BRIDAL ROOM

500.00 Minimum Spend

Offering a Private room to get ready in before your wedding begins. You will have access to this room starting at 10:00am. You are able to order food and beverages while you are getting ready, the food and beverages ordered go towards your \$500.00 Minimum spend.

DEPOSITS & CONTRACTS

FOOD AND BEVERAGE MINIMUM SPEND

Sirocco Golf Club weddings have a **\$9,500.00 Food and Beverage Minimum Spend** (Before Gratuity and GST). There is also a \$500.00 Room Rental fee for the venue (Before Gratuity and GST), this is an additional fee to the Food and Beverage Minimum Spend.

BOOKING DEPOSIT AND DEPOSIT SCHEDULE

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.

50% of the \$9,500.00 Minimum Spend and \$500.00 Room Rental Fee 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 and 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.



ROOM SERVICES & POLICIES



SIROCCO WEDDING RECEPTION ROOMS INCLUDE:

Complete set up of your wedding banquet room (including white, or black tablecloths and napkins, white china, glassware and flatware); gift table, guest book table, cake table, easel, podium, and one wireless microphone. This is included in the \$500.00 room rental fee

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. We do not offer day before setup for events or weddings.

PRE-CEREMONY LOCKER ROOM & BRIDAL SUITE ACCESS

You have the option to rent the bridal suite and have full day access (**10:00AM - END OF EVENT**) for this. There is a **\$500.00 minimum spend** fee applied for renting the bridal suite. You will have access at 10:00am and are able to order food and beverages that will be applied to the \$500.00 fee. For ordering food and beverages for the Bridal room you can order off of our restaurant food and beverage menus day of your wedding or pre-order through your events manager. .

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 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). The men's locker room prohibits food and drinks and will be offered in the restaurant.



BOOK YOUR SITE VISIT TODAY BY CONTACTING SIROCCO DIRECTLY!

WWW.SIROCCO.CA | 403.984.1392 | FUNCTIONS@SIROCCO.CA

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