



## 2025 BANQUET PACKAGE





## TABLE OF CONTENTS

Breakfast/Brunch	9
Breaks	10
Lunch Buffet	11
Working Luncheon	12
Plated luncheon	13
Afternoon Tea	14
Snack Menu	15
Cocktail Reception	16
Celebration Of Life	18
Canapés & Hors D'Oeuvres	19
Plated Dinner	20
Elevated 5-Course Chefs Table Experience	21
Dinner Buffet	22
Late Night Menu	23
Kids Menu	24
Beverage Service	25
Bar List Offerings	26
Cocktails & Refreshments	27
Vendor Recommendations	28
NOTES	30



## The Glencoe Club is the perfect venue to host your next event!

From business meetings to exciting birthday or corporate parties, we can accommodate your event needs. Our team also has extensive experience with weddings and large scale special events. Our Food & Beverage team is excited to bring your vision to life with innovative décor ideas and cuisine. The Glencoe Club offers a variety of spaces equipped with full-service, onsite catering and AV equipment.

We invite you to view our featured menus listed in this package.  
Alternatively, tell us your budget, tastes, and vision and allow our Food & Beverage team to customize the menu for you.

Contact our Food & Beverage team today to see how we can assist with planning your next event.

### THE GLENCOE CLUB

636 – 29 Avenue SW,  
Calgary, AB T2S 0P1  
[glencoe.org](http://glencoe.org)



### CONTACT

[events@glencoe.org](mailto:events@glencoe.org)  
403-287-4171 | 403-287-4161

 #glencoeevents



## Room Capacity

**\*Room setup and capacities are provided as a guideline.**

The actual capacity for each event can be affected by additional setup such as buffet station, Audio Visual equipment or décor. These capacities do not leave space for a dance floor which will reduce the capacity for the room.

SET UP & MAXIMUM CAPACITY/LOCATION	BANQUET ROUND OF 8	HALF ROUND OF 6	COCKTAIL STYLE	BOARDROOM	THEATRE STYLE
<b>Ballroom</b> <i>*access to South Patio (seasonal)</i>	120	90	200	N/A	200
<b>Club Room Whole</b> <i>(Club Room A, B and C)</i>	96	72	150	N/A	150
<b>Ballroom &amp; Club Room Whole</b>	200	200	300	N/A	300
<b>Club Room A</b> <i>*access to South Patio (seasonal)</i>	24	18	40	16	40
<b>Club Room B</b>	16	12	30	12	30
<b>Club Room C</b>	32	24	60	22	60
<b>Boardroom</b>	N/A	N/A	N/A	18	N/A
<b>Private Dining Room</b> <i>(within Argyle Kitchen + Patio)</i>	N/A	N/A	N/A	20	N/A

*\*Bowling lanes and Curling lounge can be booked for a private function.  
Please contact Bowling or Curling department for availability and rental fee.*



## Room Minimum Spending

The minimum charge for each room includes food and beverage and gratuity. If food and beverage and gratuity fall short of the minimum charge, the difference is charged in room rental.

LOCATION	Breakfast	Half Day (1 Meal Period)	Full Day (2-3 Meal Periods)	Dinner (Mon-Thurs, Sun)	Dinner (Fri, Sat)
<b>Ballroom</b> <i>(seasonal access to South Patio)</i>	\$2,000	\$3,500	\$8,500	\$7,500	\$9,000
		\$4,500	Subject to Availability	\$9,000	\$12,000
<b>Club Room Whole</b> <i>(Club Room A, B and C)</i>	\$1,500	\$2,500	\$4,500	\$3,500	\$5,000
		\$3,500	Subject to Availability	\$5,500	\$7,500
<b>Ballroom + Club Room Whole</b> <i>(seasonal access to South Patio)</i>	\$3,000	\$5,500	\$12,500	\$10,500	\$13,500
		\$7,500	Subject to Availability	\$14,000	\$19,000
<b>Club Room A</b> <i>(seasonal access to South Patio)</i>	\$500	\$750	\$1,000	\$1,500	\$2,000
		\$1,000	Subject to Availability	\$2,000	\$3,000
<b>Club Room B</b>	\$250	\$350	\$700	\$500	\$700
		Unavailable for Full-Day Bookings			
<b>Club Room C</b>	\$500	\$850	\$1,500	\$2,000	\$2,500
		\$1,200	Subject to Availability	\$2,500	\$3,500
<b>Boardroom</b>	\$300	\$500	\$900	\$700	\$700
<b>Private Dining Room</b> <i>(within Argyle Kitchen + Patio)</i>	\$300	\$500	\$750	\$800	\$900

● = Holiday Rates (November 15 - December 31)





## Cancellation Policy

- All cancellations must be submitted in writing and confirmed by The Glencoe Club. Deposits are non-refundable under any circumstances.
- For rooms booked, the following cancellation fees apply:
- Cancellations made within two (2) weeks prior to the function date will incur a fee equal to 50% of the room minimum spend requirement.
- Cancellations made within three (3) business days of the function date will incur a fee equal to 100% of the room minimum spend requirement or food charges, whichever is greater.
- Failure to attend a banquet booking without prior written cancellation will result in the full cost of the room minimum spend requirement and any food charges being applied.
- Definition of Business Days: For the purposes of this policy, "business days" are defined as Monday through Friday, excluding statutory holidays.
- Food and Beverage Orders: Changes to food and beverage orders or guest count within three (3) business days of the function are subject to approval and may not be accommodated. Any cancellations made within this timeframe will result in the full cost of food and beverage orders being charged.
- Force Majeure Clause: The Glencoe Club reserves the right to waive cancellation fees in the event of force majeure, such as natural disasters, government-imposed restrictions, or other extraordinary circumstances beyond the Member's or Club's control, at its sole discretion.
- Acknowledgment of Policy: By making an event reservation, the Member acknowledges and agrees to the terms of this cancellation policy.



## Audio/Visual Services

Equipment listed is available for rental. Should you require special equipment not listed, we recommend contacting an outside AV Company. See Vendor Recommendations for suggestions.

Damage or loss of rental equipment will be the responsibility of the contracted client.

The Glencoe Club provides connection cords for laptops (see list of connection cords provided). Please request the type at least seven (7) days prior to your event date. Extensive or special connection cords are client's responsibility.

Wireless connection is available via Mirror Op Application for Window, Screen Mirroring for Apple. For more information, please contact our event team.

Click to download our [Audio-Visual Checklist](#).

LAPTOP	CONNECTION CORDS PROVIDED BY THE GLENCOE CLUB
Surface	Surface adaptor
Mac	Mac adaptor
Window	HDMI
AUDIO VISUAL RENTALS	
LCD projector and screen	Complimentary
Podium	Complimentary
Charging station	Complimentary
Glencoe Laptop	Complimentary
Wireless Internet Connection	Complimentary
Additional Wireless Microphone (if more than one)	\$50
Lapel Microphone	\$50
Pointer	\$10
ADDITIONAL SERVICES RENTALS	
Easel	Complimentary
Flip chart and Post-it paper (if more than one)	\$20
Glencoe Pen, each	\$.50
Photocopy, per copy Black/White or Colour	\$.25 or \$.50
Coat check attendant	\$30 per hour, min 3 hours
Zoom cart (to be used in Ballroom or Clubroom)	\$50

*\*Due to the limited quantity of the equipment, the rental is based upon availability.*



## Enhance Your Event

### GAME RENTALS

**Jumbo Jenga**  
48 wooden blocks  
\$25

**Cornhole**  
Wooden cornhole board  
8 bean bags  
*Dimensions: 23.85" L x 35.7" W x 1.6" H*  
\$25



### COMPLIMENTARY ITEMS

*\*Available upon request, subject to quantity*

**Tea Light Votives**  
small clear glass

*Dimensions: 3.5 cm tall x 5 cm diameter*  
or tall silver gem with tea light candles

**Flower Vases**  
*Dimensions: 17 cm tall x 12 cm diameter*

**Table Numbers**  
black

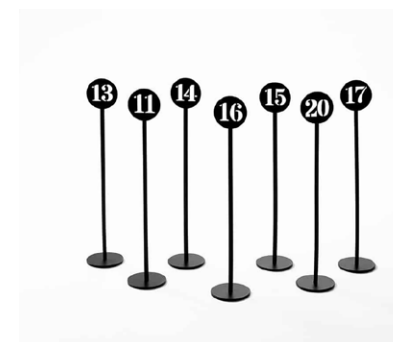
**Table Number Holders**  
silver or gold



*Flower Vases*



*Tea Light Votives*



*Table Numbers*





## Food Service

- The Glencoe Club provides complete food service including plates, cutlery, serving staff and linen napkins.
- Plated meals must have entrée selections polled among guests in advance and provided to the Event Coordinator two (2) weeks prior to the event date. Assigned seating is also recommended and preferred for plated meals.
- Buffets and Action Stations will last no longer than 2-3 hours for health and safety reasons depending on the nature of the event.
- The House-made Glencoe Caesar Vinaigrette contains anchovy and dairy.
- Guaranteed number of food orders must be confirmed three (3) business days prior to your event date. Once received, this number is not subject to reduction.
- Changes to food and beverage orders or guest count within three (3) business days of the function are subject to approval and may not be accommodated. Any cancellations made within this timeframe will result in the full cost of food and beverage orders being charged.
- At the conclusion of your event, if guests want to take home any leftovers, they must sign The Glencoe Club Food Release waiver. Raw foods are not permitted to be taken home.
- Looking for a custom menu item? Tell us your budget, tastes and vision and allow our Food & Beverage team to customize the menu for you.
- The Glencoe Club permits events to bring in their own cake. Please note that The Glencoe Club does not take any responsibility for storage or safe keeping. The event host is fully responsible for the cake and any risk or damage that could take place. If dropping off the cake ahead of time, we only accept cakes on the day of the event and if it needs to be stored in the refrigerator, this is at your own risk. \$3.50 per person cake cutting fee will apply.
- Dietary restrictions: While some dishes are marked with these dietary restriction symbols, please note that our kitchens use these ingredients in other preparations. It's very important to notify our Event Coordinators of any dietary restrictions your group may have.

[GF] = Gluten-free [DF] = Dairy-free [V] = Vegetarian [NF] = Nut-free [VE] = Vegan



## BREAKFAST/BRUNCH

All breakfast and brunch buffets include coffee, tea and chilled fruit juices.

### CONTINENTAL

*\$21.00/person (groups of 10 or more)*

**Assorted Low Fat Fruit Yogurt [GF]**

**Freshly Baked Mini Croissants & Small Muffins**  
butter, honey, fruit preserves

**Seasonal Fruit Tray [GF/DF/VE/NF]**

### CANADIAN BREAKFAST

*\$32.00/person (groups of 10 or more)*

**Freshly Baked Mini Croissants & Small Muffins**  
butter, honey, fruit preserves

**Brie & Scallion Scrambled Eggs [GF/NF]**

**Home-fried Potatoes [DF/V/NF]**

**Crisp Maple-smoked Bacon & Farmer's Sausage**  
[GF/DF]

**Fresh Fruit Platter [GF/DF/VE/NF]**

### BRUNCH BUFFET

*\$49.50/person (minimum 30 people)*

**Fresh Fruit Slices & Seasonal Berries [GF/DF/VE/NF]**

**Freshly Baked Mini Croissants & Small Muffins**  
butter, honey, fruit preserves

**Artisan Greens [GF/DF/V]**  
pickled vegetables, Glencoe honey vinaigrette

**Quinoa & Dried Fruit Salad [GF/DF/V/NF]**

**Potato Salad [GF/DF/NF]**  
grainy mustard, bacon bits, green onion

**Smoked Salmon Grazing Board**  
herb and roast garlic cream cheese, capers,  
pickled red onion, bagel chips on the side

**Mini Grilled Vegetable & Gruyère Quiche [V]**

**Buttermilk Waffles [V]**  
maple syrup, berry compote, whipped cream

**Traditional Eggs Benedict**

**Crisp Maple-smoked Bacon & Farmers Sausages [GF/DF]**

**Coffee Rub Potato Hashbrowns [DF/V/NF]**

**Chef Attended Maple Glazed Ham [GF/DF/NF]**  
grainy mustard jus

**Dessert Table**

### ENHANCEMENTS

**Handcrafted Yogurt & Berry Parfaits [GF] \$7.00/each**

**Chef Attended Omelet Station [GF] [DF \*except for optional cheese]**  
assortment of fresh vegetables, cheese, salsa,  
certified cage-free eggs  
*\$9.50/person (minimum 10 people)*

### PLATED BREAKFAST

*Plated breakfast served with coffee & tea, and chilled fruit juice.  
Please have your group choose one of the following options:*

#### Option #1

*\$28.50/person*

**Grilled Asparagus & Herbed Ricotta Omelet [GF/V/NF]**  
crispy fingerling potatoes

#### Option #2

*\$28.50/person*

**Eggs Benedict**  
choice of: back bacon, smoked salmon or vegetarian,  
grilled English muffin, hollandaise sauce,  
crispy fingerling potatoes



## BREAKS

### THE HEALTHY BREAK

\$16.50/person (minimum 5 people)

**Vegetable Crudité [GF/NF/V]**

buttermilk ranch dip

**Cajun Nut & Rice Cracker Mix [DF]**

**Assorted Cookies**

**Coffee, Tea & Assorted Juices**

### HOUSE-MADE BREAD & SPREADS GRAZING BOARD

\$17.00/person (minimum 5 people)

**Focaccia, Sourdough, Grissini, Lavash [V]**

balsamic and olive oil, hummus,  
whipped boursin cheese

### POWER UP

\$16.00/person (minimum 5 people)

**Selection of Energy Bars & House-baked Granola Bars**

**Fruit [GF/DF/VE/NF]**

apples, bananas, grapes

**Assorted Juices & Assorted Bubly**

*Enhance Power Up package with:*

**Rviita Energy Tea**

(non-carbonated, 141mg caffeine)  
strawberry, black cherry, peach green tea  
\$5.25/ea (355ml)

### BAGEL BAR

\$23.65/person

**Assorted Mini Bagels [DF/V]**

**Herb & Garlic Cream Cheese [GF/V/NF]**

**Smoked Salmon with Capers [GF/DF/NF]**

pickled red onion

**Prosciutto with Arugula [GF/DF/NF]**

### BAKED GOODS

*Price per piece*

**Muffin [V] \$3.99**

**Mini Muffin \$2.00**

**Plain, Chocolate or Almond Croissants [V] \$3.75**

**Banana Bread [V] \$3.75**

**Warm Cinnamon Buns [V] \$4.15**

**Fruit Danish [V] \$3.15**

**House-baked Granola Bars [V] \$2.99**

**Cookie [V] \$3.45**

oatmeal raisin, chocolate chip,  
white chocolate macadamia nut

**Assorted Home-made Mini Sweets [V] \$12.00/person**  
chocolate mousse cup, coconut macaroon, cream puff,  
mini passion fruit curd tartlet

**Gluten-Free Brownie [GF/V] \$4.75**

**Gluten-Free Muffin [GF/V] \$3.99**





## LUNCH BUFFET

Minimum of 15 people. All buffets include coffee and tea.

### ASIAN FLAVOURS

\$47.00/person

Hot & Sour Soup [GF/DF/NF]

Garlic & Chili Edamame  
[GF/DF/NF/V]

Cucumber Salad [GF/DF/NF/V]  
sesame, soy, chili

Vegetarian Spring Rolls [V]

Ginger Beef [DF/NF]

Sesame Mandarin Chicken Stir-fry  
[GF/DF/NF]

Vegetable Egg Fried Rice  
[GF/DF/NF]

Japanese Vanilla Custard [GF]

Chocolate-dipped Fortune Cookie

### ITALIAN FLAIR

\$49.00/person

House Baked Focaccia  
with Balsamic and Olive Oil [V]

Italian Wedding Soup [DF/NF]

Grilled Vegetable Antipasto  
[GF/DF/V/NF]

Roast Lemon Oregano  
Chicken Breast [GF/DF/NF]

Garlic Roasted Potatoes  
[GF/DF/V/NF]

Spicy Olive Arrabbiata  
Penne Pasta [V]

Mini Cannolis

Tiramisu

### BACKYARD BBQ

\$46.00/person

House-Baked Jalapeño Cornbread  
whipped honey butter

Caesar Salad [V]  
romaine, croutons, shaved  
parmesan

Creamy Coleslaw [GF/DF/V/NF]

Potato Salad [GF/NF]

Smoked Alberta Beef Brisket  
[GF/DF]  
chipotle BBQ sauce

Pulled Pork [GF/DF]

Baked Potato Bar [GF]  
bacon bits, scallions, sour cream,  
cheddar cheese

Mini Whoopie Pie

Mini Cheese Cake

### MEXICAN FIESTA

\$49.00/person

Pozole Soup [GF/DF/NF]  
traditional Mexican soup,  
corn, and pork

Tajin & Lime Jicama Salad [GF/V]  
cherry tomato, pickled red onion,  
Sante Fe Dressing

#### Build your own Taco

Carnita Pork [GF/NF]

Chicken Tinga [GF/DF/NF]

Warm Beans [GF/DF/NF/V]

Shredded Lettuce, Tomato,  
Jalapeño, Roast Vegetable Salsa,  
Sour Cream, and Guacamole

Mexican Chocolate Mousse

Cinnamon Churros

### FLAVOURS OF INDIA

\$46.00/person

Vegetable Samosas [V]  
mango chutney

Chickpea Salad [GF/DF/NF/V]

Butter Chicken [GF/NF]

Raita [GF/NF/V]  
yogurt sauce

Matar Paneer [GF/NF/V]

Saffron Rice [GF/DF/NF/V]

Grilled Naan [DF/NF/V]

Gulab Jamun [V]  
sweet milk dumplings

Chai Rice Pudding [GF]

Add \$8.00/person after 3 pm (maximum 50 people)

# WORKING LUNCHEON

## LUNCHEON SANDWICHES

\$32.00/person (for a group of 10 or more)

### Soup & Salad

#### Soup Du Jour

#### Artisan Green Salad [GF/DF/V]

pickled vegetables, Glencoe honey vinaigrette

### Assorted Sandwiches

*All sandwiches can be made GF with advanced notice.*

*Additional \$2.00/person will apply.*

- **Traditional Egg Salad [DF/V]** white bread
- **Peppercorn Crusted Roast Beef** swiss, horseradish aioli, pickled red onion, rye bread
- **Roast Turkey Breast** brie, cranberry mayonnaise, baguette
- **Citrus Shrimp Salad** brioche bun
- **Ham & Swiss Cheese** honey mustard, truffle aioli, ciabatta

### Dessert

#### Assorted Homemade Mini Sweets

chocolate mousse cup, coconut macaroon, cream puff, passion fruit curd tartlet

#### Coffee & Tea

## GOURMET SANDWICH BUFFET

\$39.00/person (for a group of 10 or more)

### Soup & Salad

#### Soup du Jour

#### Artisan Green Salad [GF/DF/V]

pickled vegetables, Glencoe honey vinaigrette

**Baby Potato Salad [GF/DF/V]** truffle mustard dressing

**Vegetable Crudité [GF/NF/V]** buttermilk ranch dip

**Hummus & Grilled Pita [DF/NF/V]**

### Gourmet Assorted Sandwiches

**BBQ Beef Brisket** B&B pickles, mustard, soft white roll

#### Rotisserie Chicken Caesar Wrap

**Prosciutto** tomato, mozzarella, aged balsamic, pesto aioli, ciabatta

**Falafel & Hummus Pita [GF/V]** greens, pickles

**Turkey & Brie Melt** pesto, pickled red onion, brie, multigrain

### Dessert

#### Assorted Homemade Mini Sweets

chocolate mousse cup, coconut macaroon, cream puff, passion fruit curd tartlet

#### Sliced Seasonal Fruit

#### Coffee & Tea

Add \$5.00/person after 3 pm (maximum 50 people)



## PLATED LUNCHEON

Lunch selections include **one** soup option **OR one** salad option, **one** dessert option, fresh baked rolls, butter, coffee and tea.  
 For choice of entrée, **host must poll guests at least 2-weeks in advance** (entrée selection on day of event would be subject to approval and additional fees).  
 We offer a choice of **two entrées (maximum) for 20 or more guests; a choice of one entrée or less, for 19 people or less.**

**\$46.00/per person**

Select **ONE** Soup or **ONE** Salad  
for the entire group

*(individual selections not permitted)*

### SOUP

**Tomato & Basil [GF/V/NF]**  
herb goat cheese

**Cream of Mushroom [GF/V/NF]**  
truffle cream

**Charred Broccoli & Cheddar [GF/V/NF]**  
cheese crisp

**Sweet Potato & 5 Spice [GF/DF/NF/VE]**  
citrus, coconut, potato chip

### SALAD

**Beet Salad [GF/NF/V]**  
honey whipped ricotta, frisée, citrus vinaigrette

**Caesar Salad**  
caesar vinaigrette, prosciutto,  
crispy capers, parmesan, croutons

**Artisan Greens [GF/V]**  
pickled vegetables, goats cheese,  
Glencoe honey and thyme vinaigrette

Select **ONE** Entrée (group of 19 or less)  
Select **TWO** Entrées (group of 20 or more)

*For choice of entrée, host must poll guests in advance.*

### ENTRÉE

**Grilled 6oz Alberta NY Steak [GF/DF/NF]**  
grilled broccolini, whipped potato, red wine jus

**Soy Maple Salmon [GF/DF/NF]**  
grilled asparagus, sticky rice, yuzu vinaigrette

**Roasted Chicken Supreme [GF/NF]**  
baby carrots, roasted fingerling potato, lemon cream sauce

**Wild Mushroom Ravioli [V]**  
wilted spinach, roasted mushrooms, pesto cream

**Vegan Vegetable Stir Fry [GF/NF/VE]**

Select **ONE** Dessert  
for the entire group

*(individual selections not permitted)*

### DESSERT

**Maple Crème Brûlée**  
chocolate shortbread cookie

**Passion Fruit Yogurt Parfait [GF]**

**Warm Almond & Apple Crumble**  
vanilla ice cream

**Vanilla Chiffonade Cake**  
strawberry compote

**Dark Chocolate Brownie [GF/DF/VE]**  
raspberry coulis

**For a 4-course lunch, an additional fee will apply.**

Not available after 3 pm.

For a group of 12 or less, lunch can be ordered from  
our restaurant à la carte menu.



# AFTERNOON TEA

\$39.00/per person

## SWEET

House-made Raisin & Plain Scones [V]

Whipped Cream & Assorted Jams

Freshly Baked Madeline [V]

Chocolate Cake

Passion Fruit Curd Tartlet [V]

Chocolate Cream Puff [V]

## SAVOURY

Coronation Chicken raisin, curry onion, brioche

Peppercorn Beef Multigrain Finger Sandwich

English Cucumber dill cream cheese, white bread

Smoked Salmon & Rye Bread Press

Oeuf Mayonnaise [DF] egg salad, mini croissant

## Coffee & Tea

Includes a variety of loose-leaf and bagged tea or coffee.

*Optional addition of milk alternatives:*

*choice of almond, soy or oat milk*

*\$3.00/creamer carafe*





## SNACK MENU

Late night snacks served before 11 pm.

### PIZZA

**Pizza** \$18.00/6 slices per pizza

**Tray Pan Pizza** \$60.00/20 pieces per pizza

- Hawaiian • Pepperoni • Loaded
- Vegetarian • Cheese

### FLATBREADS

\$19.00/per flatbread, 6 slices each  
\*GF options available

#### **Pesto & Prosciutto [NF]**

goat cheese, arugula, balsamic glaze

#### **Brie & Apple [NF/V]**

herb and garlic boursin, fresh apple,  
triple cream brie, scallion, hot honey

#### **BBQ Chicken [NF]**

bbq sauce, red onion, banana peppers,  
feta cheese, ranch drizzle

### SNACKS

#### **Hummus & Grilled Pita [DF/V]**

\$7.00/person

#### **House-made Guacamole & Tortilla Chips [GF/DF/V]**

\$10.00/serves 2-4 ppl

#### **Cajun-style Bar Mix [DF]**

\$6.00/serves 4-6 ppl

#### **Kettle-Style Potato Chips [GF/NF/V]**

caramelized onion and bacon dip

\$12.00/serves 4-5 ppl

#### **Mini Garlic Butter Pretzel Bites [V]**

served warm, Glencoe Tartan Pilsner honey mustard dip

\$15.00/serves 4-5 ppl

#### **Truffle Sea Salt Buttered Popcorn [GF/V]**

\$8.00/serves 4-6 ppl

#### **Assorted House-made High Protein Power Bites**

\$22.00/dozen

#### **Sheet Pan Nachos [GF/V]**

tri-coloured corn tortillas fried in house, topped with  
melted monterrey jack and cheddar, fresh jalapeños,  
bell peppers, tomato, green onions, and black olives,  
served with roasted tomato salsa and sour cream \$25.00

add: chili chicken or spiced beef \$6.95 or

house-made guacamole \$8.00

#### **Salt & Pepper Chicken Wings [DF]**

served with the following sauces:

- BBQ • Maple Garlic • Hot Sauce • Teriyaki (contains gluten)

\$20.00/dozen

#### **Sushi Rolls [GF/DF]**

choice of: vegetarian roll, California roll,  
dynamite roll, spicy tuna roll, or spicy salmon roll

\$12.50/roll (6 pieces)

#### **Vegetable Crudité [GF/NF/V]**

buttermilk ranch dip, hummus

\$6.00/person

#### **Fresh Fruit Tray [GF/DF/V/NF]**

\$9.00/person

#### **Party Board Buffet**

McGlencoe beef slider, fried pickles, salt & pepper wings,  
mac n' cheese bites, twice-cooked fries, onion rings,  
garlic pretzel bites, ketchup, roast garlic aioli

\$26.00/person (minimum 10 ppl)

#### **Ice Cream Cookie Sandwiches**

classic (vanilla), chocolate lovers, mint chocolate chip,  
DunkAroos, cinnabun, strawberry, birthday cake \$5.00/ea





## COCKTAIL RECEPTION

### INTERNATIONAL CHEESE BOARD

*\$20.00/person (minimum 5 people)*

#### Imported & Domestic Cheese [V]

house-made fresh breads, snap breads, dried fruit crackers

### CHARCUTERIE BOARD

*\$24.00/person (minimum 5 people)*

#### A Selection Of Locally Made Smoked and

Cured Meats and Salamis, Mustard, Pickles, Chutneys

house made fresh breads, snap breads, dried fruit crackers

### CHEESE & CHARCUTERIE BOARD

*\$28.00/person (minimum 5 people)*

### HOUSE-MADE BREAD & SPREADS GRAZING BOARD

*\$17.00/person (minimum 5 people)*

#### Focaccia, Sourdough, Grissini, Lavash [V]

balsamic and olive oil, hummus, whipped boursin cheese

### SMOKED SALMON GRAZING BOARD

*\$16.00/person (minimum 5 people)*

#### Sliced Smoked Salmon

dill cream cheese, pickled red onion,  
capers and caper berries, toasted bagel chips

### SUSHI STATION

*\$420.00 (144 pieces)*

#### Maki Sushi Rolls [DF]

vegetarian, tempura shrimp, California roll and spicy tuna rolls,  
wasabi, pickled ginger and soy sauce

### DIM SUM STATION

*\$18.00/person (5 pieces/person), (minimum 10 people)*

Locally Made Siu Mai, Har Gow, Pork Dumpling, Vegetable Steam Bun

spicy soy, hot sauce, hoisin

### GRILLED VEGETABLE ANTIPASTO

*\$14.00/person (minimum 5 people)*

Zucchini, Peppers, Eggplant, Asparagus, Aged Balsamic

[GF/DF/VE/NF]





## COCKTAIL RECEPTION

### CHEF-ATTENDED STATIONS

#### Korean Beef Striploin [DF]

Korean chili paste, bao bun, kimchi vegetables, spicy aioli  
\$460.00 (serves 25-30 ppl)

#### Porchetta [DF]

sesame slider bun, crispy onion, BBQ sauce  
\$400.00 (serves 25-30 ppl)

### BUILD YOUR OWN MAC & CHEESE BAR

\$18.00/person (minimum 10 people)

truffled gruyère cheese sauce  
toppings included: smoked bacon, pickled jalapeño,  
fried onions, panko crumbs, green onion, valentina hot sauce  
Add Pulled Pork \$2.00/per person

### BUILD YOUR OWN CHICKEN SLIDER BAR

\$16.00/person (minimum 15 people)

#### Buttermilk Fried Chicken

toppings include: spicy aioli, bbq sauce, maple hot sauce,  
cabbage, pickles, kimchi, brioche slider bun

### PIEROGI BAR

\$17.00/per person (minimum 10 people)

#### Pierogis

cheddar pierogi, double-smoked bacon, sauerkraut,  
sour cream, green onion

### OYSTER BAR

\$20.00/per person, based on 3 pc/per person, (minimum 10 people)

#### West & East Coast Oysters [GF, DF, NF]

mignonette, cocktail sauce, citrus

Add On: Chef Attended available, fee will apply

### SWEETS

Chocolate-dipped Strawberries [GF] \$36.00/dozen

Strawberry & White Chocolate Cheesecake [GF] \$38.00/dozen

#### Glencoe Dessert Table

pot au crème, chocolate dipped strawberries,  
seasonally-inspired mini cookies, mini beignets  
\$24.00/person (minimum 10 people)

#### Chocolate Fountain [GF]

strawberries, pineapple, house-made rice crispies, marshmallows  
\$15.00/person (minimum 75 people)

#### Candy Table

themed to your décor and featuring unique candy selections.  
Specific candy requests or themes may affect the price.  
\$9.00/person



# CELEBRATION OF LIFE

## RECEPTION BUFFET

*\$39.95/person (minimum 30 people)*

### Assorted Sandwiches

*All sandwiches can be made GF with advanced notice. Additional \$2.00/person will apply.*

- **Traditional Egg Salad** [DF/V] white bread
- **Peppercorn Crusted Roast Beef** swiss, horseradish aioli, pickled red onion, rye bread
- **Roast Turkey Breast** brie, cranberry mayonnaise, baguette
- **Citrus & Shrimp Salad** brioche bun
- **Ham & Swiss Cheese** honey mustard, truffle aioli, ciabatta

### Dessert

**Fresh Fruit Slices** [GF, DF, VE, NF]

**Assorted Squares & Tarts**

### Coffee & Tea

*Optional addition of milk alternatives (choice of almond, soy or oat milk)*

*\$3.00/creamer carafe*

## CANAPÉS & HORS D'OEUVRES

### COLD

(Price per dozen)

#### **Beef Tartare [GF/DF/NF]**

hand cut Alberta beef tenderloin, egg yolk,  
crispy confit potato \$46.00/dozen

#### **Beet Cured Smoked Salmon Blini [NF]**

dill cream cheese, fried capers \$45.00/dozen

#### **Whipped Feta Crostini [NF/V]**

sundried tomato, hot honey, micro greens \$40.00/dozen

#### **Ahi Tuna Tataki [GF/DF/NF]**

spicy yuzu vinaigrette, crispy rice noodle  
\$42.00/dozen

#### **Caprese Salad Skewer [GF/V/NF]**

bocconcini, olive, cherry tomato, basil pesto, balsamic glaze \$40.00/dozen

#### **Prawn Cocktail Spoon [GF/DF/NF]**

chili, garlic, avocado mousse, preserved lime aioli \$44.00/dozen

#### **Mini Beef Tostada [GF]**

grilled beef, pico de gallo, queso, avocado, tortilla chip \$44.00/dozen

### HOT

(Price per dozen)

#### **Crispy Chili & Honey Chicken [GF/DF]**

sesame, green onion \$44.00/dozen

#### **Mini Crab & Lobster Cakes**

tarragon and lemon aioli \$48.00/dozen

#### **Vegetarian Spring Rolls [V]**

locally-made with cabbage, carrot, onion,  
chili lime sauce \$40.00/dozen

#### **Duck Confit Fried Wonton [NF]**

brie, cranberry purée \$44.00/dozen

#### **Pork Pot Sticker**

sesame soy \$44.00/dozen

#### **Bacon-Wrapped Scallops [GF/DF]**

preserved lime aioli \$39.00/dozen

#### **Wild Mushroom Arancini [V/NF]**

mixed wild mushrooms, mascarpone, parmesan,  
truffle aioli \$43.00/dozen

#### **Lamb Kofta [GF/NF]**

raita sauce \$45.00/dozen

#### **McGlencoe Alberta Beef Sliders**

cheddar, pickle, lettuce, McGlencoe sauce  
\$50.00/dozen

#### **House-made Sausage Roll**

puff pastry, smoked tomato ketchup  
\$42.00/dozen

#### **Tomato & Goat Cheese Polenta Bite [GF/ NF/V]**

whipped goat cheese, sundried tomato  
\$40.00/dozen





## PLATED DINNER

Dinner selections include one soup option, one salad option, one dessert option, fresh baked rolls, butter, coffee and tea.

For choice of entrée, host must poll guests at least 2-weeks in advance (entrée selection on day of event would be subject to approval and additional fees).

We offer a choice of three entrées (maximum) for 50 or more guests; a choice of two entrées or less, for 49 people or less.

### SOUP

Select ONE Soup for the entire group

**Cream of Mushroom [GF/V/NF]**  
truffled cream

**Potato & Leek [GF/V/NF]**  
crème fraîche, herb oil

**Butternut Squash [GF/V/NF]**  
cilantro lime yogurt, crispy chickpea

**Tomato Bisque [V/NF]**  
herb goat cheese, garlic crouton

### SALAD

Select ONE Salad for the entire group

*(individual selections not permitted).*

**Glencoe Artisan Greens [GF/V]**  
candied pecans, toasted pumpkin seeds,  
goat cheese, strawberry vinaigrette

**Baby Kale Caesar**  
crispy prosciutto, capers, parmesan,  
croutons, Caesar vinaigrette

**Roasted Beet Salad [GF/V/NF]**  
honey whipped ricotta, frisée,  
citrus vinaigrette

### ENTRÉE

Select up to TWO Entrées  
(group of 49 or less)  
Select up to THREE Entrées  
(group of 50 or more)

**Alberta Beef Tenderloin [GF/NF]**  
garlic broccolini, wild mushroom, potato  
pave, carrot purée, red wine jus  
\$90.00

**Braised Beef Short Rib [GF/NF]**  
glazed carrots, crispy onion, brown butter  
pomme purée, red wine jus  
\$86.00

**Chicken Supreme [GF/NF]**  
mushroom ragu, sautéed spinach,  
sweet potato purée, pearl onion jus  
\$84.00

**Soy Maple Salmon [GF/NF]**  
grilled asparagus, sticky rice, miso sweet  
potato purée, yuzu vinaigrette  
\$85.00

**Wild Mushroom Ravioli [V]**  
garlic spinach, parmesan, pesto cream  
\$75.00

**Vegan Vegetable Stir Fry**  
[GF, VE, NF] \$70.00

### DESSERT

Select ONE Dessert for the entire group

**Lemon & Earl Grey Tea Meringue Tart**  
raspberry coulis

**Strawberry Cheese Cake [GF]**  
basil macerated strawberries, graham crust

**Chocolate Ganache Tart**  
salted caramel, chantilly, chocolate branch

**Maple Crème Brûlée**  
chocolate shortbread

### OPTIONAL ADD ON

#### Palate Cleanser

sorbet to be served between plated courses  
as a palate cleanser, flavours are to be  
selected by kitchen to complement  
the meal \$6.00

Can be plated on a custom-made ice plate  
for extra wow factor starting at \$5.00  
(monogram or logo options available).

# ELEVATED 5-COURSE CHEF'S TABLE EXPERIENCE

Our culinary team led by Chef Quinn Staple will work with you to put together a memorable dinner experience featuring your favourite and seasonal foods.  
*\$150.00/person +GST and 17% Gratuity (available for groups of 20-150 people).*

## SAMPLE MENU

### Course 1

**Ahi Tuna Ribbons**  
chili basil tomato water

*Pairs elegantly with Lunae Etichetta Grigia Vermentino DOC*

### Course 2

**Eggs Benedict**  
soft quails egg, English muffin breaded hollandaise,  
crispy back bacon

*Pairs elegantly with Chandon Brut*

### Course 3

**Smoked Squash Pasta Crown**  
brown butter, parmesan

### Course 4

**Seared Scallop**  
caviar and smoked bacon sauce, potato

*Pairs elegantly with Le Caillou Grenache Côtes du Rhône*

### Main Course

**Grilled Ribeye Cap**  
braised beef short rib tempura, sweet & sour onion  
Pairs elegantly with Le Caillou Grenache Côtes du Rhône

### Dessert

**Valhrona Chocolate Entermment Cake**  
*Pairs elegantly with Hartford Court Russian  
River Valley Pinot Noir*



## DINNER BUFFET

Minimum of 25 people.

### CARVED ITEMS

#### Choice of ONE Carved Item

##### AAA Roast Beef Striploin [GF/DF/NF]

red wine jus, mustard, horseradish  
\$95.00/person

##### AAA Smoked Alberta Prime Rib [GF/DF/NF]

au jus, horseradish  
\$98.00/person

##### Char Siu Pork Loin

\$90.00/person

### HOT

#### Choice of ONE Chafer Item

##### Roasted Chicken Breast [GF/NF]

lemon cream sauce

##### Soy Maple Salmon [GF/NF]

miso sweet potato cream

##### Braised Beef Short Rib [GF/DF/NF]

mushroom and pearl onion jus

### SALADS

#### Choice of THREE Salads

##### Quinoa Beet Salad [GF/NF/V]

goat cheese, endive, toasted pumpkin seed,  
citrus vinaigrette

##### Glencoe Artisan Greens [GF/DF/V]

pickled vegetables,  
Glencoe honey and thyme vinaigrette

##### Caesar

romaine, double smoked bacon, parmesan, capers,  
caesar vinaigrette, garlic croutons on the side

##### Baby Potato Salad [GF/DF]

smoked bacon and maple vinaigrette

##### Roasted Cauliflower Salad [GF/DF/NF/V]

red grapes, dried cranberries, arugula, tahini vinaigrette

### ENHANCEMENTS

#### Chocolate Fountain [GF]

strawberries, pineapple, house-made rice crispies,  
marshmallows

\$15.00/person (minimum 75 people)

#### All Buffets Include:

Breads & Rolls [V]

Charcuterie & Cheese

Wild Mushroom Ravioli [V]

pesto cream

Garlic Whipped Potato [GF/V/NF]

Roast Vegetable Medley [GF/DF/VE/NF]

Sliced Fruit [GF/DF/VE/NF]

Mini Dessert Buffet

chocolate mousse cups,  
white chocolate and cinnamon donuts,  
cheesecake

Coffee & Tea





## LATE NIGHT MENU

### PIEROGI BAR

cheddar pierogi, double-smoked bacon, sauerkraut, sour cream, green onion  
*\$17.00/per person (minimum 10 people)*

### BUILD YOUR OWN POUTINE BAR

Choice of French Fries **OR** Tarter Tots

cheese curds, poutine gravy, sliced pickled peppers  
*\$9.00/person (minimum 10 people)*  
*add: Pulled Pork or Pulled Chicken \$3.00/person*

### TACO BAR

taco beef, pulled chicken, guacamole, cheese, tomato, sour cream, corn and flour tortilla  
*\$15.00/person (minimum 10 people)*

### LATE NIGHT IN CHINATOWN

Singapore fried prawn noodles, vegetable spring rolls, pork dumplings, soy, hot sauce  
*\$16.00/person (minimum 10 people)*

### TRAY PAN PIZZA

Hawaiian • Pepperoni • Loaded • Vegetarian • Cheese  
*\$60.00/20 slices per pizza (minimum 10 people)*



## KIDS MENU

### KIDS PLATED MEAL

*Ages 12 & under*

*\$16.95/person*

*Served with side fries or caesar salad.*

Choice of:

**Hamburger**

**Chicken Fingers**

**Grilled Cheese**

For a group of 12 or more,  
pre-select meal is required.

### 3-COURSE PLATED OPTION

*Ages 12 & under*

*\$25.95/person*

#### Course 1

Choice of:

**Vegetables & Dip [GF]**

**Caesar Salad**

bacon, parmesan, croutons

#### Course 2

**French Fries**

Choice of:

**Mini Cheeseburger**

**Chicken Fingers**

**Grilled Cheese**

#### Course 3

**Chocolate Dirt & Worms**

chocolate cake crumbs, chocolate pudding, gummi worms



## BEVERAGE SERVICE

- The Glencoe Club provides complete bar service, including bartenders, serving staff, mixers, and glassware.
- Bar service ends one hour before the event concludes, as indicated on the Banquet Event Order, or at 12:00 am, with consumption allowed until 1:00 am.
  - Beverages awarded as gifts or prizes during the event must not be consumed at the event.
- Service of alcoholic beverages to minors (under 18 years old) is restricted. A proof of identification of guests who appear to be under 25 years old is required for alcohol service.
  - Beer, wine and liquor prices are guaranteed 30 days prior to an event.
    - All alcohol is provided by the Club.
  - We will customize the bar to your needs.



## BAR LIST OFFERINGS

### HIGHBALL

1oz \$7.00

Whisky – Canadian Club

White Rum – Wray & Nephew

Dark Rum – Appleton Estate

Vodka – Northern Keep

Tequila – Espolòn Blanco

Gin – Bombay

### Draft Beer

(Ballroom only)

14oz \$6.75 | 20oz \$9.50 | pitcher \$25.00

Four assorted draft beers

### DOMESTIC BEER BOTTLES

(341ml) \$7.00

Coors Light

Budweiser

Bud Light

Kokanee

Alexander Keith's

### IMPORT BEER BOTTLES

(330ml) \$8.00

Corona 4.6% ABV 19 IBU

Heineken 5.0% ABV 19 IBU

### NON-ALCOHOLIC & GLUTEN-FREE

Tool Shed Zero People Skills \$7.50

Tool Shed Zero Red Rage \$7.50

Glutenberg Blonde (GF) \$10.00

### CIDERS

Uncommon Cider (473ml) assorted flavours \$11.00

Strongbow (330ml) \$8.25

### CALGARY LOCAL CRAFT CANS

(473ml) assorted \$9.00

### CANNED COCKTAILS

\*Available on mobile bars and/or by request only.

Eau Claire Ginger Mule and Gin & Tonic \$8.00

White Claw Hard Seltzer

(Mango, Black Cherry, Ruby Grapefruit) \$7.50

Olé (Margarita, Paloma) \$8.00

White Peak Hard Iced \$7.50

Walters Caesar (355ml) \$8.00

### BAR ENHANCEMENTS

#### PREMIUM LIQUOR/LIQUEUR

1oz \$8.00

Whisky – Crown Royal

Rum – El Dorado 12yr

Vodka – Tito's or Ketel One

Gin – Tanqueray

Tequila – Espolòn Reposado

Kahlua

Frangelico

Baileys

Amaretto

Grand Marnier

#### SCOTCH

1oz \$10.00 to \$14.00

Johnnie Walker – Black Label

Glenfiddich 12yr

Glenlivet 12yr

Highland Park 12yr

Glenmorangie 10yr

Isle of Jura 10yr

Great King Street

Please click to view full [Wine List](#).

## COCKTAILS & REFRESHMENTS

### NON-ALCOHOLIC BEVERAGES

**Coffee** 17.75/pot (5 cups) | \$34.75/pot (10 cups)

Optional addition of milk alternatives:  
choice of almond, soy or oat milk \$3.15/creamer carafe

**Tea** \$2.50/bag

**Hot Chocolate** \$15.25/pot (5 cups) | \$30.25/pot (10 cups)

**Juice Pitcher** orange, cranberry, grapefruit \$19.95/pitcher

**Bottled Juice** \$4.15/300ml bottle

**WELL Cold-pressed Juice** (assorted flavours) \$7.95/bottle

**Juice Box** (assorted flavours) \$1.95/box

**Bottled Water** \$4.15/500ml bottle

**Sparkling Water** \$3.15/250ml bottle

**Soft Drinks** \$3.15/355ml can | \$10.95/pitcher

**Café 29 Smoothies** (assorted flavours) \$3.65/ea (5oz) | \$5.25/ea (12oz)

**Bubly** (assorted flavours) \$3.15/can (355mL)

**Punch** 12-5oz servings \$23.95 | 90-5oz servings \$180.00

**Eggnog** (non-alcoholic) 12-5oz servings \$29.95

**Infused Water** 2-gallon serving \$4.00/person  
flavour options: cucumber & mint, orange & blueberry,  
watermelon & basil, lemon & lime

### NON-ALCOHOLIC COCKTAILS

\$9.00

**Lavender Lemonade** lemon juice, honey syrup, scrappy's lavender bitters

**Virgin Mule** lime juice, simple syrup, ginger beer, garnish

### ALCOHOLIC REFRESHMENT

#### Alcoholic Punch

0.75oz of alcohol per 5oz of juice | 12-5oz servings  
\$41.95 | 90-5oz servings \$315.00

flavour options: classic fruit punch,  
sangria (red, white, rosé), mojito, paloma,  
margarita (classic lime, strawberry, pomegranate,  
watermelon, pineapple)

#### Eggnog

Alcoholic (rum) 12-5oz servings \$41.95  
\*0.75oz of alcohol per 5oz of eggnog

### CRAFT COCKTAILS

2oz \$16.00

**Aperol Spritz** Aperol, Prosecco, soda

**Classic Paloma** Silver Tequila, grapefruit juice, soda

**Bourbon Pineapple Lemonade** Maker's Mark

Bourbon, lemon juice,  
pineapple juice, simple syrup

**Sailor Cherry's** Sailor Jerry's Spiced Rum, Cherry  
Brandy, lime juice, Cola

**The Glencoe Mule** vodka, ginger beer, lime juice

### SHOTS

1oz \$10.00

**Burt Reynolds** spiced rum, butter ripple

**Tennessee Fire**

**Gin Peach** gin, peach schnapps

**Pickle Back** Jameson's Irish whisky, pickle juice

Custom cocktails and shots available upon request with advance notice.  
Ask us about our Cocktail Infusion Tower, a great add-on to your special event!



# VENDOR RECOMMENDATIONS

## EVENT PLANNERS

Julianne Young Weddings | [julianneyoungweddings.com](http://julianneyoungweddings.com)

Creative Weddings Planning & Décor | [creativeweddings.ca](http://creativeweddings.ca)

Lynn Fletcher Weddings | [lynnfletcherweddings.com](http://lynnfletcherweddings.com)

One West Event Design & Logistics | [onewestevents.com](http://onewestevents.com)

e=mc2 events | [emc2events.com](http://emc2events.com)

## DESIGNERS/ DECORATORS

Chair Flair | [chairflair.ca](http://chairflair.ca)

Decor & More | [decorandmore.com](http://decorandmore.com)

One West Event Design & Logistics | [onewestevents.com](http://onewestevents.com)

## DÉCOR SUPPLIERS

Special Events Rentals | [specialeventrentals.com](http://specialeventrentals.com)

Modern Rentals | [modernrentals.ca](http://modernrentals.ca)

Orange Trunk Vintage Rentals | [orangetrunk.ca](http://orangetrunk.ca)

Bloom Screens | [bloomscreens.com](http://bloomscreens.com)

## STATIONERY

Lovesky Designs | [loveskydesign.ca](http://loveskydesign.ca)

## PHOTOGRAPHERS

Ochoa Photography | [ochoaphotography.ca](http://ochoaphotography.ca)

Christy D. Swanberg Photography | [cdsweddings.com](http://cdsweddings.com)

Andras Schram Photography | [andrasschram.com](http://andrasschram.com)

PMG Images | [pmgimage.com](http://pmgimage.com)

Von Der Rusch Photography | [vonderrusch.com](http://vonderrusch.com)

MDRN Activations (formerly Fotomoji) | [fotomoji.com](http://fotomoji.com)

Plaited Portraits | [plaited.ca](http://plaited.ca)

## VIDEOGRAPHERS

Parfait Productions | [parfaitweddings.com](http://parfaitweddings.com)

New West Video | [newwestvideo.ca](http://newwestvideo.ca)



# VENDOR RECOMMENDATIONS

## MARRIAGE COMMISSIONERS

Tamara Jones | [weddingsbytamara.com](http://weddingsbytamara.com)

Cole Hofstra | [marriedbycole.com](http://marriedbycole.com)

Julie Ann Derer | [weddingstobraggabout.ca](http://weddingstobraggabout.ca)

Jacqueline Hoare | [lifecelebrant.ca](http://lifecelebrant.ca)

Lane Sims | [lifeceremoniesbylane.ca](http://lifeceremoniesbylane.ca)

## CAKES & SPECIALTY DESSERTS

Swirl Custom Cakes & Desserts | [swirlcakes.ca](http://swirlcakes.ca)

Whipt | [whipt.ca](http://whipt.ca)

Pretty Sweet YYC | [prettysweetco.com](http://prettysweetco.com)

## MUSICIANS & ENTERTAINERS

PM Gigs | [pmgigs.com](http://pmgigs.com)

Occasional Notes | [occasionalnotes.net](http://occasionalnotes.net)

Fuze Entertainment | [fuzeentertainment.com](http://fuzeentertainment.com)

Rick Climans Saxophonist+Jazz Group [ricmic@telus.net](mailto:ricmic@telus.net), 403-606-2627

Princess Parties By Mimi | [princesspartiesbymimi.com](http://princesspartiesbymimi.com)

Dazzling Princess Parties | [dazzlingprincessparties.com](http://dazzlingprincessparties.com)

Terrrrrific Face Painting | [terrrrrificfacepainting.com](http://terrrrrificfacepainting.com)

## DJS

Dance Shout Productions | [danceshout.com](http://danceshout.com)

Hitech Productions | [hitechproductions.ca](http://hitechproductions.ca)

Wild Bill DJ Services | [wildbillsdjservices.com](http://wildbillsdjservices.com)

## FLORISTS

Flower Artistry | [flowerartistry.ca](http://flowerartistry.ca)

Designing on the Edge | [designingontheedge.ca](http://designingontheedge.ca)

Amborella Floral | [amborella.ca](http://amborella.ca)

Creative Edge Flowers | [creativeedgeflowers.com](http://creativeedgeflowers.com)

## AV & LIGHTING

Encore (formerly FMAV) | [encore-can.com](http://encore-can.com)

ProShow | [proshow.com](http://proshow.com)

Orange Frog Productions | [orangefrogproductions.ca](http://orangefrogproductions.ca)

## HAIR & MAKEUP ARTISTS

Trena Laine | [trenalaine.com](http://trenalaine.com)

HammerHeadz Salon | [hammerheadzsalon.com](http://hammerheadzsalon.com)

Smudge & Smoulder | [smudgeandsmoulder.com](http://smudgeandsmoulder.com)

Adrienne Furrie Makeup | [adriennefurrie.com](http://adriennefurrie.com) | 403-681-4818









THE  
GLENCOE  
CLUB