



PARADISE VALLEY
GOLF COURSE

Catering

FOR INQUIRIES & BOOKINGS,
PLEASE CONTACT:

clubhousemanager.paradisevalley@golfnorth.ca



Welcome to Paradise Valley Golf Course

Thank you for considering Paradise Valley Golf Course for your next event. Our catering team has a well-earned reputation in Medicine Hat for providing exceptional cuisine, and our staff take pride in providing outstanding service!

We look forward to creating a memorable dining experience for you and your guests.

If you have any questions or require any additional information please don't hesitate to e-mail us:
clubhousemanager.paradisevalley@golfnorth.ca

Breakfast

Buffets

Minimum 15 People

Coffee & tea are included with all on-site breakfasts.

CONTINENTAL BREAKFAST

\$10 PER PERSON

Includes assorted muffins and pastries

FRUIT SALAD

\$10 PER PERSON

Assorted melons, oranges, pineapple and grapes

YOGURT & BERRY PARFAIT

\$12 PER PERSON

Vanilla yogurt, crunchy granola and assorted berries

BREAKFAST SANDWICH

\$14 PER PERSON

Your choice of bacon, ham or vegetarian with hashbrowns

PARADISE BREAKFAST

\$18 PER PERSON

Scrambled eggs, bacon, breakfast sausage, hashbrowns and toast

FRENCH TOAST BREAKFAST

\$20 PER PERSON

French toast, scrambled eggs, bacon, breakfast sausage, hashbrowns, berry compote and syrup

PANCAKE BREAKFAST

\$20 PER PERSON

Pancakes, scrambled eggs, bacon, breakfast sausage, hashbrowns, berry compote and syrup

Platters

Serves 8–10 People

FRESH FRUIT

\$48 PER PLATTER

Sliced melon, tropical fruit, grapes and fresh berries

Beverages

STAND-ALONE COFFEE & TEA SERVICE

\$3.25 PER PERSON

Available on-site only

ASSORTED JUICES & UNLIMITED FOUNTAIN POP

\$3.50 PER PERSON

BOTTLED POP

\$3.75 PER PERSON

All prices are subject to 18% administration charge and GST. Please advise of any dietary restrictions. Additional charges may apply.

Lunch

Buffets

Minimum 15 People

Included with lunch buffet

Choice of soup or salad

- + Tossed greens
- + Potato salad
- + Mediterranean pasta
- + Broccoli salad
- + Traditional caesar salad

PASTA PRIMAVERA

\$24 PER PERSON

Served with garlic bread

Add chicken for \$6

CHICKEN SOUVLAKI KABOBS

\$29 PER PERSON

Served with basmati rice, tzatziki and naan

TRADITIONAL BEEF OR VEGETARIAN LASAGNA

\$24 PER PERSON

Served with garlic bread

ASIAN CHICKEN & VEGETABLE STIR FRY

\$26 PER PERSON

Served with basmati rice

HOUSE-MADE HEARTY CHILI

\$22 PER PERSON

Served with rice and dinner rolls

CREAMY TUSCAN CHICKEN PENNE

\$29 PER PERSON

Served with garlic bread

Platters

SANDWICH PLATTER

\$17 PER PERSON

Assortment of ham & cheese, roast beef, turkey, tuna salad, egg salad and vegetarian on a variety of breads and wraps

Add A Little Extra

SOUP OF THE DAY OR ADDITIONAL SALAD + DESSERT TRAY

\$8 PER PERSON

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Dinner

Buffets

Minimum 15 People

Included with dinner buffet options:

Chef's choice salad, one (1) additional salad, one (1) starch, roasted seasonal vegetables, dinner rolls with butter, and one (1) dessert

SALAD OPTIONS

- + Traditional caesar salad
- + Artisan mixed greens

STARCH OPTIONS

- + Creamy mashed potatoes
- + Roasted potatoes
- + Rice pilaf

DESSERT OPTIONS

- + Chocolate cake
- + Tiramisu
- + Dessert squares

TRADITIONAL ROAST TURKEY DINNER

Served with cranberry sage stuffing & cranberry compote

\$35 PER PERSON

SLOW-ROASTED AA ALBERTA BEEF

Served with Yorkshire puddings, horseradish and mushroom demi glaze

\$36 PER PERSON

SALMON FILLET

Baked with herb & garlic

\$34 PER PERSON

STUFFED CHICKEN

With cream cheese, spinach, bacon and mushrooms served in a white wine cream sauce

\$36 PER PERSON

BAKED HAM

With wholegrain mustard cream sauce

\$36 PER PERSON

ROASTED ALBERTA AAA PRIME RIB

Served with au jus & Yorkshire pudding

* Minimum 25 guests

**MARKET PRICE
PER PERSON**

CHOOSE AN ADDITIONAL ENTRÉE FOR \$10 PER PERSON

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BBQ Buffets

Add soup or additional salad to any buffet for \$4 per person

Minimum 15 People

BBQ BEEF ON A BUN

\$26 PER PERSON

Includes caesar salad, chef's choice salad, baked beans, dessert square platter

DELUXE BURGERS

\$26 PER PERSON

Includes caesar salad, chef's choice salad, baked beans, dessert square platter

MIXED GRILL BBQ

\$45 PER PERSON

Includes grilled teriyaki chicken, seven persons sausage & slow-roasted pork, loaded baked potato, chef's choice salad, caesar salad, baked beans, dessert square platter

BBQ STEAK SANDWICH

\$45 PER PERSON

Includes 6 oz. Alberta AAA sirloin steak, garlic toast, loaded baked potato, chef's choice salad, caesar salad, baked beans, dessert square platter

MEDITERRANEAN BUFFET

\$30 PER PERSON

Includes chicken souvlaki, warm naan bread, tzatziki, red onion, diced tomato, lettuce, basmati rice, Greek salad, dessert square platter

PASTA BUFFET

\$31 PER PERSON

Choose one (1) of:

- + Fettuccini bolognese with parmesan
- + Penne chicken alfredo
- + Penne with roasted red peppers & cherry tomatoes in pesto tomato sauce

Included with pasta:

- + Caesar salad
- + Garlic toast
- + Dessert square platter

Cocktail Hour

Price is Per 1 Item in the Package

\$20 PER DOZEN

- + Crispy vegetable spring rolls with sweet chili sauce
- + Chicken dumplings with honey sriracha aioli drizzle and sesame ginger sauce
- + Bacon-wrapped jalapeno poppers
- + Herbed goat cheese and cranberry-filled puffed pastries
- + Tomato, bocconcini and basil caprese skewers with a balsamic drizzle
- + Chili lime shrimp and guacamole crostini
- + Sun-dried tomato and basil pinwheels
- + Cocktail meatballs with honey, garlic, or marinara sauce

\$28 PER DOZEN

- + Grilled chicken satay skewers with spicy peanut & sweet soya dip
- + Honey ricotta and peach crostini
- + Homemade mini sausage rolls
- + Coconut shrimp tails
- + Chefs choice assorted cold canapes
- + Spinach and artichoke puffed pastry rolls
- + Mini vegetarian samosas with mango chutney
- + Mini sausage and cheddar scones
- + Buffalo chicken skewers with blue cheese ranch dip

\$38 PER DOZEN

- + Slow-roasted AA Alberta beef crostini with garlic aioli and fresh parmesan
- + House-made mini quiches
- + Mediterranean skewers with salami, pickled olives & peppers, feta, balsamic

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Platters

Each Platter Serves 8–10 Guests

Picky Bits

CHEESE BOARD

Variety of domestic cheese, assorted crackers and fruit garnish

\$90 PER PLATTER

EUROPEAN CHARCUTERIE

Imported cheeses, specialty meats and sausage, olives, pickles, preserves

\$120 PER PLATTER

DELI MEAT

Assorted deli meats and sliced cheese, fresh rolls, mustard and pickles

\$90 PER PLATTER

MEDITERRANEAN

Falafel, spiced olives, hummus, tabbouleh, chicken skewers, naan and tzatziki

\$120 PER PLATTER

PICKLES & OLIVES

Dills, baby gherkins and assorted spiced olives

\$35 PER PLATTER

VEGGIES

Assorted raw crudites with ranch dip

\$50 PER PLATTER

DOUBLE DIPS

Roasted garlic hummus, spinach dip, crostinis and naan wedges

\$48 PER PLATTER

Desserts

ASSORTED DESSERT TRAY

Squares, pastries and gourmet cookies

\$50 PER PLATTER

CHEESE & CHOCOLATE PLATTER

Fine cheese, assorted chocolates, fresh & dried fruits and mixed nuts

\$110 PER PLATTER

DECADENT CHOCOLATE CAKE

Made in house decadent iced chocolate cake

\$35 PER CAKE

TRADITIONAL NEW YORK CHEESECAKE

Made in house creamy traditional New York cheese cake

\$50 PER CAKE

CUSTOM DESSERT

Ask about our chef's dessert features

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