



Venue Rental & Catering



Unforgettable **MEMORIES**

at Divots Restaurant & Event Centre

Nestled within the scenic Innisfail Golf Club, Divots Restaurant & Event Centre offers more than just a dining experience - it's a destination for memorable events. Whether you're planning a wedding, corporate meeting, milestone celebration, or intimate gathering, our flexible event spaces and exceptional catering services ensure a seamless and memorable experience.

With breathtaking views, a welcoming atmosphere, and a dedicated team, we provide everything you need for a successful event - delicious cuisine, professional service, and a variety of venue options tailored to your needs.

VENUE RENTAL



EVENT CENTRE

Max Capacity: 150
people



PRIVATE MEETING ROOM

Capacity: 8 - 40
people



DIVOT RESTAURANT

Contact for details
only available in the off-season

EVENT CENTRE

Renovated in 2022, the Event Centre is our most spacious venue, accommodating 150 guests. This versatile space features indoor bar and entertainment space, dance floor, covered BBQ area, large outdoor patio with seating. Ideal for weddings, anniversaries, staff parties, fundraisers, and large social events, the Event Centre provides a beautiful setting with both indoor and outdoor options for your celebration.

Rate

- *\$250 for 1-day*
- *\$500 for a weekend (Friday @ noon - Sunday @ noon)*

PRIVATE MEETING ROOM

Perfect for small-scale meetings or private gatherings, this space comfortably accommodates 8 to 40 guests. Whether you're hosting a business luncheon, family celebration, or networking event, our cozy private room offers privacy and convenience. Available to rent with or without catering.

Rate

- *\$50/day (with food)*
- *\$150/day (without food)*

*Prices are all +GST



Additional Information

Available Equipment

All Venue rentals include table and chairs to accommodate your guests. To ensure full success of your event, Divots offers a wide range of equipment and items available to those renting our venues. If there is an item you need not listed here, just ASK! Our team will do our best to assist with all requests.

- Wireless Microphone
- Projector & Screen
- Podium
- Linens and chair cover available to rent (14-day notice required)

Bar Service

All food and beverage must come from Divots, NO outside food or alcohol is permitted due to our licensing. We offer fully licensed bar services with customizable options.

- [Host Bar](#) | [Cash Bar](#) | [Ticket Bar](#) | [Toonie Bar](#)
- Selection of domestic, craft, and imported beers
- Wine, spirits, and non-alcoholic beverages

Divots (Innisfail Golf Club) bartender must be used for all bartending services. A per person corkage fee may apply for weddings, depending on the services required.

- Bar Service Rate: \$25/hour
- Bar service fee waived for fully catered events



CATERING OPTIONS

Breakfast Options

The Continental - (12 person min)

- Coffee/Tea
- Fresh sliced fruit platter
- Fresh in-house baked fruit Danishes and Muffins

Divots Breakfast - (12 person min)

- Coffee/Tea
- Fresh in-house baked fruit Danishes and Muffins
- Local fresh scrambled eggs
- Herb-fried hashbrowns
- Apple smoked bacon and maple pork sausages

Breakfast Bun - (12 person min)

- Coffee/Tea
- Local farmed egg, cheddar cheese and your choice of ham or bacon
- Served on a toasted Brioche bun
- Served with hashbrowns on the side

Lunch Options

Assorted dessert trays may be added to any lunch option for an additional cost of \$3.00 /person. Coffee & Tea services included.

Soup and Assorted Sandwiches

- Your choice of the following soups:
 - Broccoli & Cheddar
 - AAA Alberta Beef Barley
 - Creamy Mushroom & Basil
 - Roast Chicken & Wild Rice
- Paired with a variety of sandwiches and wraps, served buffet style. (1^{1/2} Sandwiches /person)
 - Honey Ham, Turkey, Roast Beef, Egg Salad, Tuna, Chicken Salad, Veggie)

Build your own Burger

- Prepared BBQ grilled burgers, served with fresh buns and a variety of topping and condiments.
 - Lettuce, tomato, pickle, banana peppers, cheddar slices, mayo, mustard, ketchup, relish
- Served with herb & garlic potato wedges on the side

Zesty Lasagna Lunch

Our layered beef and cheese lasagna, baked hot and served with Caesar salad and garlic bread.

Slow Roast BBQ Beef or Pulled Pork

Served with fresh buns, sweet pickles, sliced red onion, coleslaw and potato salad



Dinner Buffet Options

All Food & Beverage is subject to 5% GST & 18% Gratuity. Gluten and dairy-free options are available. We are also happy to assist with any dietary restrictions for any of your guests.

Includes: assorted dinner rolls, pickle/olive platter, condiments and coffee & tea services.

Available Main Proteins

- AAA Alberta Roast Beef
- AAA Alberta Prime Rib
- Herb and Garlic Stuffed Pork Loin
- Roasted Turkey and dressing
- Honey Baked Ham
- Baked Chicken Cordon Bleu

Available Potato Options

- Herb and Garlic Mashed
- Baby Roasted Medley
- Oven Roasted Russet
- Creamy Scalloped

Main Salad Options (Select One)

- Garden Green Salad
- Crisp Caesar Salad

Dessert Options

- Assorted Dessert Trays (squares, tarts, cakes, crumbles and strawberries.)
- Cheesecake Bar (berry, chocolate, caramel, cookies or toppings to build your own!)
- Red Velvet Cake and Carrot Cake Slices



Extra Protein Options

- Herb and Garlic Roasted Chicken
- Southern Fried Chicken
- Sweet and Savory Meatballs
- Baked Chicken Penne Alfredo
- Baked Beef Lasagna

Extra Starch Options

- Buttered Herb and Garlic Broad pasta
- Alfredo OR Bolognese Baked Cavatappi pasta
- Potato and Cheddar Stuffed Perogy

Chef Creation Salads (Select Two)

- Greek Salad
- Marinated Pasta Salad
- Creamy Potato Salad
- Strawberry Spinach Salad
- Broccoli & Cheddar Salad
- Thai Vegetable Noodle Salad

Terms & Conditions

Please read and initial each section. Sign the section below to indicate your acceptance of the terms & conditions in the contract. Please return the signed contract along completed application.

- Room availability is Monday – Sunday 8:00 AM to 9:00 PM
- All individuals and/or businesses must complete a room rental agreement form.
- Payment is DUE on the day of the conference room or event center use.
- Deposit needs to be paid 2 WEEKS in advance.
- Cancellation must be done two week prior to the scheduled event or the renter will be charged for half of the total rental fee.
- The meeting room will be set-up with tables and chairs to your specification by the Innisfail Golf Club staff.
- All venues at the Innisfail Golf Club are located in smoke-free buildings.
- If food is required for your meeting or event, please have your menu discussed and finalized a minimum TWO WEEKS in advance.
- Final numbers for guest must be provided to the F&B department TWO WEEKS before event date.
- Electronic or audio visual equipment is to be supplied by the renter. The Innisfail Golf Club has minimal equipment available for a small fee upon request.
- Renters are responsible for any damage to the facility and/or contents of fixtures or equipment used. ALL damages must be reported to the Innisfail Golf Club staff. You will be charged for any necessary repairs or replacements.
- The room must be left in a neat, clean and orderly condition. A room clean-up fee of \$200 or the actual cost of cleaning (whichever is higher) will be charged and notice will be given.
- Nothing may be attached to the walls, ceiling or any of the fixtures without prior consent from the Innisfail Golf Club staff.
- It is understood that the Innisfail Golf Club is in NO WAY responsible for any personal injuries, property damages or other liabilities that may be incurred during use of their facilities. The Renter agrees to release indemnity and hold the Innisfail Golf Club harmless of any such damages.
- The Innisfail Golf Club reserves the right to terminate the contract as they see fit.
- NO outside/personal alcohol is permitted in the Clubhouse or Event Centre as per AGLC licensing.
- NO outside food / catering services (some conditions accepted upon approval.)
- All food and alcohol must remain on the property of the Innisfail Golf Club, unless other arrangements are made.
- All supplies needed for your function are the responsibility of Renter if no food/beverage is purchased.
- Table cloths/covering available for rental with at minimum 14-days notice.
- 1 staff included in rental with purchase of food & beverage.
- Bar services includes domestic beer, liquor, wine. Premium brands available at additional cost.
- All rental and food & beverage are subject to 5% GST and 18% Gratuity will be added to food & beverage.

Please sign below to indicate your acceptance of the terms and conditions in this event package and contract. Violation of these terms, the renter may be subject to monetary charges and may lose the privilege of renting this meeting facility in the future.

Name (print): _____ Date: _____

Signature: _____

VENUE RENTAL Application

Event Information

Event Name: _____ Date Completed: _____

Contact Name: _____ Contact Phone #: _____

Email Address: _____ Start Time: _____

Rental Details

Date(s) Requested: _____ To: _____

Time Requested: _____ To: _____

Please include any set-up time you may require for decorating and tearing down (after).

Purpose of Rental: _____

Approximate Attendance: _____

*THE MAXIMUM OCCUPANCY FOR THE CLUBHOUSE MEETING ROOM RENTAL IS 45.
THE ENTIRE CLUBHOUSE MAXIMUM OCCUPANCY IS 120.
THE MAXIMUM OCCUPANCY FOR THE TOURNAMENT HOUSE IS 150*

Venue Requested: Event Centre 1-Day Event Centre Weekend Clubhouse Small Room

with food & beverage w/o food & beverage

Equipment: Wireless Microphone Projector & Screen Podium

Additional Notes (Please include any specific set-up notes):

CATERING Application



Event Information

Event Name: _____

Date Completed: _____

Contact Name: _____

Contact Phone #: _____

Email Address: _____

Start Time: _____

Rental Details

Date(s) Requested: _____ To: _____

Approximate Attendance: _____

Breakfast Catering Selection:

- Continental Divots Breakfast
 Breakfast Buns

Lunch Catering Selection:

- Soup & Assorted Sandwiches
Soup:
 Broccoli & Cheddar Alberta Beef Barley Mushroom & Basil Roast Chicken & Wild Rice
 Build Your Own Burger Zesty Lasagna Lunch
 Slow Roast BBQ Beef Pulled Pork

Additional Dietary Notes or Requests

Dinner Catering Selection:

Protein Options

- | | |
|--|--|
| <input type="checkbox"/> AAA Alberta Roast Beef | <input type="checkbox"/> AAA Alberta Prime Rib |
| <input type="checkbox"/> Herb & Garlic Stuffed Pork Loin | <input type="checkbox"/> Roasted Turkey & Dressing |
| <input type="checkbox"/> Honey Baked Ham | <input type="checkbox"/> Chicken Cordon Bleu |
| <input type="checkbox"/> Herb & Garlic Roasted Chicken | <input type="checkbox"/> Southern Fried Chicken |
| <input type="checkbox"/> Sweet & Savory Meatballs | <input type="checkbox"/> Baked Chicken Penne Alfredo |
| <input type="checkbox"/> Baked Beef Lasagna | |

Potatoes & Starch

- | | |
|--|---|
| <input type="checkbox"/> Herb & Garlic Mashed Potatoes | <input type="checkbox"/> Buttered Herb & Garlic Broad Pasta |
| <input type="checkbox"/> Baby Roasted Potato Medley | <input type="checkbox"/> Alfredo or Bolognese Baked Cavatappi Pasta |
| <input type="checkbox"/> Creamy Scalloped Potatoes | <input type="checkbox"/> Potato & Cheddar Stuffed Perogy |
| <input type="checkbox"/> Creamy Scalloped Potatoes | |

Main Salad (Select 1)

- Garden Green Crisp Caesar

Chef's Creations (Select 2)

- | | | |
|---|---|--|
| <input type="checkbox"/> Greek Salad | <input type="checkbox"/> Marinated Pasta Salad | <input type="checkbox"/> Creamy Potato Salad |
| <input type="checkbox"/> Strawberry Spinach Salad | <input type="checkbox"/> Broccoli Cheddar Salad | <input type="checkbox"/> Thai Vegetable Noodle |