

GREENBRYRE
GOLF & COUNTRY CLUB



Special Events

Package 2024

*Let us host your special event at our Club 19 facility
located at the Greenbryre Golf Club.*

*We have many menu and buffet options for large or small
groups and for all budgets.*

We can accommodate all your special event's needs.

Let us do the work for you!!

Your party will include:

Reasonable room rental or location rental fee

(Waived if ordering sufficient food and beverage)

Ample amounts of free parking

*Professional service from our skilled serving and
bartending staff*

Cuisine from our experienced Red Seal chefs

Beautiful country atmosphere for all occasions

Access to our sound system and projectors

Call to book your event today!

All items are priced per person, and are subject to all applicable taxes and a 18% gratuity

Breakfast / Lunch Grab N' Go Before your round

With Chef Barry's Quick serve options, you can be assured everyone has a great meal served quickly and is ready to enjoy their day on the course.

Minimum 20 golfers

Grab & go bacon egg n' cheese sandwich & coffee -7-

Crisp Bacon, egg and cheddar stuffed in a soft toasted Kaiser roll. Served with coffee.

Grab & go Cheeseburger & Beer -16-

Charbroiled, wrapped and ready to go with an ice-cold canned beer

Grab & go Cheeseburger & Non- alcoholic beverage -12-14

Charbroiled, wrapped and ready to go with choice of ice-cold pop or bottled water

Grab & go boxed lunch -12-

Fresh made sandwich, chips or cheezies & bottled water.

Buffet Breakfast Options

When pre-ordered for groups or 20 or more, breakfast is available 7 days a week.

12 Grill restaurant breakfast service is only available Saturdays and Sundays

from 8am-11am

Canadian breakfast -16-

Scrambled eggs, bacon, sausage, home style hash browns & fresh fruit tray

Pancake breakfast -18-

Fluffy buttermilk pancakes with maple syrup, whipped cream, fresh seasonal fruit,

Scrambled eggs and home style hash browns

Eggs Benedict -20-

Classic soft poached eggs, with Canadian back bacon & rich hollandaise sauce

Home style hash browns and fresh seasonal fruit

Lunch and dinner options

Soup and Sandwich buffet -18-

Homemade soup of the day fresh from our kitchen, pickle tray & condiments

Assorted prepared sandwich platter with roast beef, ham, turkey, tuna salad, egg salad

Deluxe Charbroiled Burger Buffet -20-

Grilled 6 oz beef patty with cheddar cheese and all the burger fixings on the side.

Served with homestyle Potato Salad and Creamy Coleslaw

(One burger per guest, veggie burgers available by request)

Italian Lasagna buffet -22-

Layered with cheeses and homemade Bolognese meat sauce. Baked with loads of mozzarella just like Mom's.

Served with Caesar salad and garlic toast

Ukrainian buffet-22-

Potato & cheddar perogies with fried onions, butter, sour cream

Cabbage rolls, farmer sausage and Caesar salad

Greek Buffet -23-

Choice of Marinated chicken or pork Souvlaki

lemon roast potatoes, garlic pita bread

and traditional Greek salad

Add dainties and cookies for \$3.25 per person

Entrée Buffets (served in Club 19)

Your dinner buffet will include

Dinner Rolls and Butter

Choice of 2 salads

*Classic Caesar, homestyle potato salad, Creamy macaroni cheddar & pickle salad,
Traditional Greek salad, Creamy coleslaw, broccoli cheddar salad,
or House mixed green salad with 4 assorted dressings, including our
signature Saskatoon berry vinaigrette!*

Seasonal hot vegetables

Choice of starch

*Roasted Garlic mashed Potatoes & Gravy, Baby roast potato,
Loaded Baked potatoes with butter, sour cream, shredded cheese, bacon & chives
Or Herb Rice Pilaf*

Choice of entrée

8 oz BBQ chicken breast -27-

Roast beef -29-

With herb and garlic Jus

Smoked BBQ back ribs or Greek back ribs -30-

Smoked in-house, fall off the bone ribs, choice of flavour

***Smoked BBQ ½ back ribs or Greek back ribs
with 8oz BBQ chicken breast -33-***

Smoked in-house, fall off the bone ribs, choice of flavour

Atlantic salmon -32-

Grilled salmon in a lemon dill cream sauce

Charbroiled Steaks

*All of our steaks are grilled to order by our chefs
fresh off the BBQ, Served with creamy peppercorn Red wine gravy on the side.*

8 oz Centre cut sirloin -30-

10 oz New York Strip -38-

14 oz Sterling Silver Ribeye-58-

Add assorted desserts cakes & squares & fresh fruit buffet for \$7 per person

ADD 2nd entrée – Price addition (MP) \$5-\$7, only available on Entrée Buffets

Plated dinners (served in clubhouse only)

3 Course Dinner #1

\$45 per person

House green salad

*Candied pecans, feta, grape tomato, cucumber, carrot & beet ribbons,
Saskatoon berry vinaigrette*

Caesar salad

Crisp romaine, parmesan, croutons, bacon, lemon and our house-made Caesar dressing

Entrée (choose 1)

Grilled Atlantic Salmon

*Served with lime caper dill cream
with rice pilaf and Chef's choice of
seasonal vegetables.*

or

Roast beef

*Tender shaved roast beef with herb au jus
Accompanied by oven Roast potato, Yorkshire
popovers and Chef's choice of vegetables*

or

Feature Vegetarian entrée

Dessert

Flourless chocolate torte

With raspberry coulis

Or Cheesecake

with berry compote

3 course dinner #2

\$55 per person

Starter (choose 1)

House green salad

Greens topped with candied pecans, feta, grape tomato, cucumber, carrot & beet ribbons, Saskatoon berry vinaigrette

Caesar salad

Crisp romaine, parmesan croutons, bacon, lemon and our house-made Caesar dressing

Entrée (choose 1)

Stuffed Chicken breast

Spinach and feta filled. Pan seared and oven roasted.

Draped with a Champagne cream with Roasted onion & fresh herb whipped potato, Chef's choice of seasonal vegetables.

or

10 oz New York Striploin

Canadian hand cut steak, grilled to your liking, draped with creamy peppercorn sauce, and served with Roasted onion & fresh herb whipped potatoes, & Chef's choice of seasonal vegetables.

Or Feature Vegetarian entrée

Dessert (choose one)

Cheesecake

with berry compote

OR Flourless chocolate torte *With raspberry coulis*

Don't see what you were hoping for?

Our culinary team would be happy to assist in creating a unique menu to fit your needs.

Greenbryre Golf and Country Club is the perfect setting for all events. Whether you're holding a golf tournament, wedding, steak night, reunion, corporate event, or simply a night out amongst friends, let us do the work while you enjoy a great setting with great food and great service.

Call 306-373-7600 to book your event.

Or contact us

General Manager: Brad Vinnick (brad@greenbryre.com)

*Food and Beverage Manager: Carle Novakoski
(12grill@greenbryre.com)*