



Springbank  
Links  
GOLF CLUB

# WELCOME TO SPRINGBANK LINKS.

## CHEERS!

It's that time of year again and we can't wait!  
The leaves are falling which means Christmas is on its way;  
let the party season begin!

Whether it's a quiet, candlelit cocktail party for  
your friends and family or a festive corporate gathering  
of 180, Springbank Links is happy to host.

## WHAT TO EXPECT HERE.

- Flexibility
- Personal Event Coordinator
- Friendly, attentive staff
- Exceptional service & menu
- Private, decorated room
- Private deck
- Amazing scenery
- Clear, wireless microphone & sound system
- Large screen presentations (DVD, photo slideshows, PowerPoint, iPod connection, etc.)
- Fully stocked bar
- Discount on host bar tabs (10%)
- Band/DJ area & required connections
- Dance floor...groove until 1:30am!
- Have a request? Let's talk.



# MENU.



# **ALL INCLUSIVE PLATINUM BUFFET.**

Two entrees served with seasonal vegetables, stuffed potato or rice, crudités with jalapeno ranch dip & fruit platter with a maple yogurt dip, fresh baked bread and butter. \$75/guest

## **ALSO INCLUDES:**

### **ONE (1) HOUR OF OPEN BAR COCKTAIL RECEPTION**

#### **SALAD – CHOICE OF THREE**

- Organic Mixed Greens
- Caesar Salad
- Spinach Salad
- Pasta Salad
- Golden Beet and Goat Cheese Salad
- Caprese Salad

#### **ONE GLASS OF HOUSE WINE PER GUEST SERVED WITH DINNER**

(Guest choice of red or white)

#### **CARVED ENTRÉES – CHOICE OF ONE**

- **“AAA” SLOW ROASTED ALBERTA BEEF**  
Served with horseradish jus.
- **“AAA” SLOW ROASTED ALBERTA PRIME RIB (ADD \$5)**  
Served with cabernet & rosemary jus and tangy horseradish sauce.
- **MAPLE DIJON BAKED HAM**  
Baked with maple & Dijon mustard glaze and served with a citrus marmalade.
- **STERLING SILVER PORK LOIN**  
Served with caramelized apple and Madeira sauce.

#### **SECOND ENTRÉES – CHOICE OF ONE**

- **FREE RANGE TURKEY BREAST WITH PECAN & PEAR STUFFING**  
Served with homemade sundried cranberry sauce and pan gravy.
- **CHICKEN PUTTANESCA**  
Served with a spicy tomato, olive and caper sauce with fresh parmesan cheese.
- **DIJON HERB CRUSTED SALMON EN CROUTE**  
Fresh salmon wrapped in puff pastry and served with a lemon butter sauce.
- **BAKED FOUR CHEESE & SPINACH MANICOTTI**  
Served with a tomato and pesto cream sauce.

#### **CHAMPAGNE FLUTE FOR TOASTING**

(Served after dinner, before speeches)

#### **BEVERAGE SERVICE**

Includes coffee, tea, pop and juice.

## **GOLD BUFFET.**

Two entrees served with house and Caesar salad, seasonal vegetables, stuffed potato or rice, crudités with jalapeno ranch dip & fruit platter with a maple yogurt dip, fresh baked bread and butter. \$42/guest

### **ALSO INCLUDES:**

#### **CARVED ENTRÉES – CHOICE OF ONE**

- **“AAA” SLOW ROASTED ALBERTA BEEF**  
Served with horseradish jus.
- **“AAA” SLOW ROASTED ALBERTA PRIME RIB (ADD \$5 PER PERSON)**  
Served with cabernet & rosemary jus and tangy horseradish sauce.
- **MAPLE DIJON BAKED HAM**  
Baked with maple & Dijon mustard glaze and served with a citrus marmalade.
- **STERLING SILVER PORK LOIN**  
Served with caramelized apple Madeira sauce.

#### **SECOND ENTRÉES – CHOICE OF ONE**

- **FREE RANGE TURKEY BREAST WITH PECAN & PEAR STUFFING**  
Served with homemade sundried cranberry sauce and pan gravy.
- **CHICKEN PUTTANESCA**  
Served with a spicy tomato, olive and caper sauce with fresh parmesan cheese.
- **DIJON HERB CRUSTED SALMON EN CROUTE**  
Fresh salmon wrapped in puff pastry and served with a lemon butter sauce.
- **BAKED FOUR CHEESE & SPINACH MANICOTTI**  
Served with a tomato and pesto cream sauce.

#### **BEVERAGE SERVICE**

Includes coffee, tea, pop and juice.

## **SILVER BUFFET.**

One entrée served with house and Caesar salad, seasonal vegetables, stuffed potato or rice, crudités with jalapeno ranch dip & fruit platter with a maple yogurt dip, fresh baked bread and butter.

### **ALSO INCLUDES:**

#### **ENTRÉES – CHOICE OF ONE**

- **“AAA” SLOW ROASTED ALBERTA BEEF**  
Chef carved, served with horseradish jus. \$34/guest
- **“AAA” SLOW ROASTED ALBERTA PRIME RIB**  
Chef carved, served with cabernet & rosemary jus and tangy horseradish sauce. \$39/guest
- **MAPLE DIJON BAKED HAM**  
Baked with maple & Dijon mustard glaze and served with a citrus marmalade. \$30/guest
- **STERLING SILVER PORK LOIN**  
Served with caramelized apple Madeira sauce. \$33/guest
- **FREE RANGE TURKEY BREAST WITH PECAN & PEAR STUFFING**  
Served with homemade sundried cranberry sauce and pan gravy. \$30/guest
- **CHICKEN PUTTANESCA**  
Served with a spicy tomato, olive and caper sauce with fresh parmesan cheese. \$27/guest
- **DIJON HERB CRUSTED SALMON EN CROUTE**  
Fresh salmon wrapped in puff pastry and served with a lemon butter sauce. \$35/guest
- **BAKED FOUR CHEESE & SPINACH MANICOTTI**  
Served with a tomato and pesto cream sauce. \$22/guest

#### **BEVERAGE SERVICE**

Includes coffee, tea, pop and juice.

# **ALL INCLUSIVE PLATINUM PLATE SERVICE.**

Entree served with seasonal vegetables, stuffed potato or rice, fresh baked bread and butter.  
(Maximum 60 guests)

## **ALSO INCLUDES:**

### **ONE (1) HOUR OF OPEN BAR COCKTAIL RECEPTION**

#### **SOUP – CHOICE OF ONE**

- Wild Mushroom Bisque with White Truffle Oil
- Butternut Squash and Maple Bisque
- Lobster Bisque with Crème Fraiche

#### **SALAD – CHOICE OF ONE**

- Organic Mixed Greens: 5 lettuce blend with cherry tomatoes, onions, cucumbers and carrots with house dressing.
- Caesar Salad: Romaine with roasted garlic, anchovies, croutons & crumbled bacon with house made dressing.
- Spinach Salad: Baby spinach with sundried cherries, crumbled stilton cheese and Dijon vinaigrette.
- Beet & Goat Cheese Salad: Slow roasted beets served over mixed greens with goat cheese and toasted pine nuts, finished with balsamic vinaigrette and shaved raw beets.

### **ONE GLASS OF HOUSE WINE PER GUEST SERVED WITH DINNER**

(Guest choice of red or white)

#### **ENTRÉES – CHOICE OF ONE**

- **“AAA” SLOW ROASTED ALBERTA BEEF**  
Served with horseradish jus. \$79/guest
- **“AAA” SLOW ROASTED ALBERTA PRIME RIB**  
Served with cabernet & rosemary jus and tangy horseradish sauce. \$84/guest
- **MAPLE DIJON BAKED HAM**  
Baked with maple & Dijon mustard glaze and served with a citrus marmalade. \$75/guest
- **STERLING SILVER PORK LOIN**  
Served with caramelized apple and Madeira sauce. \$78/guest
- **FREE RANGE TURKEY BREAST WITH PECAN & PEAR STUFFING**  
Served with homemade sundried cranberry sauce and pan gravy. \$75/guest
- **CHICKEN PUTTANESCA**  
Served with a spicy tomato, olive and caper sauce with fresh parmesan cheese. \$72/guest
- **DIJON HERB CRUSTED SALMON EN CROUTE**  
Fresh salmon wrapped in puff pastry and served with a lemon butter sauce. \$80/guest
- **BAKED FOUR CHEESE & SPINACH MANICOTTI**  
Served with a tomato and pesto cream sauce. \$67/guest

### **CHAMPAGNE FOR TOASTING WITH SPEECHES**

#### **BEVERAGE SERVICE**

Includes coffee, tea, pop and juice.

## **GOLD PLATE SERVICE.**

Entree served with seasonal vegetables, stuffed potato or rice, fresh baked bread and butter.  
(Maximum 60 Guests)

### **ALSO INCLUDES:**

#### **SOUP – CHOICE OF ONE**

- Wild Mushroom Bisque with White Truffle Oil
- Butternut Squash and Maple Bisque
- Lobster Bisque with Crème Fraiche

#### **SALAD – CHOICE OF ONE**

- Organic Mixed Greens: 5 lettuce blend with cherry tomatoes, onions, cucumbers and carrots with house dressing.
- Caesar Salad: Romaine with roasted garlic, anchovies, croutons and crumbled bacon finished with house made dressing.
- Spinach Salad: Baby spinach with sundried cherries, crumbled stilton cheese and Dijon vinaigrette.
- Beet & Goat Cheese Salad: Slow roasted beets served over mixed greens with goat cheese and toasted pine nuts, finished with balsamic vinaigrette and shaved raw beets.

#### **ENTRÉES – CHOICE OF ONE**

- **“AAA” SLOW ROASTED ALBERTA BEEF**  
Served with horseradish jus. \$44/guest
- **“AAA” SLOW ROASTED ALBERTA PRIME RIB**  
Served with cabernet & rosemary jus and tangy horseradish sauce. \$49/guest
- **MAPLE DIJON BAKED HAM**  
Baked with maple & Dijon mustard glaze and served with a citrus marmalade. \$40/guest
- **STERLING SILVER PORK LOIN**  
Served with caramelized apple and Madeira sauce. \$43/guest
- **FREE RANGE TURKEY BREAST WITH PECAN & PEAR STUFFING**  
Served with homemade sundried cranberry sauce and pan gravy. \$40/guest
- **CHICKEN PUTTANESCA**  
Served with a spicy tomato, olive and caper sauce with fresh parmesan cheese. \$37/guest
- **DIJON HERB CRUSTED SALMON EN CROUTE**  
Fresh salmon wrapped in puff pastry and served with a lemon butter sauce. \$45/guest
- **BAKED FOUR CHEESE & SPINACH MANICOTTI**  
Served with a tomato and pesto cream sauce. \$32/guest

#### **BEVERAGE SERVICE**

Includes coffee, tea, pop and juice.

## **SILVER PLATE SERVICE.**

Entree served with seasonal vegetables, stuffed potato or rice, fresh baked bread and butter.  
(Maximum 60 guests)

### **ALSO INCLUDES:**

#### **SOUP OR SALAD - CHOICE OF ONE**

- Wild Mushroom Bisque with White Truffle Oil
- Butternut Squash and Maple Bisque
- Lobster Bisque with Crème Fraiche
- Organic Mixed Greens: 5 lettuce blend with cherry tomatoes, onions, cucumbers and carrots with house dressing.
- Caesar Salad: Romaine with roasted garlic, anchovies, croutons and crumbled bacon finished with house made dressing.
- Spinach Salad: Baby spinach with sundried cherries, crumbled stilton cheese and Dijon vinaigrette.
- Beet & Goat Cheese Salad: Slow roasted beets served over mixed greens with goat cheese and toasted pine nuts, finished with balsamic vinaigrette and shaved raw beets.

#### **ENTRÉES - CHOICE OF ONE**

- **“AAA” SLOW ROASTED ALBERTA BEEF**  
Served with horseradish jus. \$39/guest
- **“AAA” SLOW ROASTED ALBERTA PRIME RIB**  
Served with cabernet & rosemary jus and tangy horseradish sauce. \$44/guest
- **MAPLE DIJON BAKED HAM**  
Baked with maple & Dijon mustard glaze and served with a citrus marmalade. \$35/guest
- **STERLING SILVER PORK LOIN**  
Served with caramelized apple and Madeira sauce. \$38/guest
- **FREE RANGE TURKEY BREAST WITH PECAN & PEAR STUFFING**  
Served with homemade sundried cranberry sauce and pan gravy. \$35/guest
- **CHICKEN PUTTANESCA**  
Served with a spicy tomato, olive and caper sauce with fresh parmesan cheese. \$32/guest
- **DIJON HERB CRUSTED SALMON EN CROUTE**  
Fresh salmon wrapped in puff pastry and served with a lemon butter sauce. \$40/guest
- **BAKED FOUR CHEESE & SPINACH MANICOTTI**  
Served with a tomato and pesto cream sauce. \$27/guest

#### **BEVERAGE SERVICE**

Includes coffee, tea, pop and juice.

## **ACTION STATIONS.**

A dedicated member of our culinary team preparing your made-to-order selection right in front of you.

Groups under 60: \$20/hr. minimum 2hrs.

Groups 60+: add a second chef.

### **FLAMBÉED SHRIMP**

Shrimp flambéed in your choice of: pernod with cream sauce, or tequila with a citrus cilantro cream. \$10/guest

### **FLAMBÉED BEEF TENDERLOIN**

“AAA” Alberta Beef tenderloin medallions, pan seared and flambéed with brandy and served with a wild mushroom demi glace on crostini. \$12/guest

### **FLAMBÉED SEASONAL FRUIT CREPES**

Seasonal fruit and brown sugar flambéed with vanilla cognac served over fresh crepes with fresh vanilla whipped mascarpone cream. \$6/guest

### **STONE OVEN PIZZA BUFFET**

A variety of handmade, whole wheat crust pizzas baked in our authentic stone oven. \$15/pizza

## **LATE NIGHT BUFFET.**

Deli meat platter with fresh baked rolls and assorted condiments. Artisan cheese platter. Assorted grilled, roasted, marinated and pickled vegetables. Assorted cakes & squares. Coffee and tea. \$17/guest

## **DESSERT.**

Assorted cakes & squares. \$3/guest

## **PREMIUM DESSERT SELECTION.**

Selection of desserts available upon request. \$5/guest

## **PLATTERS & HORS D'OEUVRES.**

(Platters priced per guest with a minimum of 30 guests required).

Chef's artisan cheese platter: domestic & imported cheese with grapes and crackers.	\$9/guest
Bruschetta served with foccacia bread.	\$3
Seasonal fruit platter with dip.	\$5
Seasonal vegetable platter with dill ranch and cusabi dips.	\$4
Assorted grilled, roasted, marinated & pickled vegetables.	\$4
Deli meat platter with rolls and mustards.	\$8
Chilled seafood platter.	\$12
Cold poached salmon.	\$8

## **COLD HORS D'OEUVRES.**

(Priced per dozen with minimum order of two dozen per selection).

Bruschetta on toasted focaccia crostini.	\$16/dozen
Smoked salmon rosettes with dill cream cheese and crispy capers.	\$29
Grilled marinated vegetables on crostini.	\$24
Cherry tomato, Bocconcini & basil skewers, drizzled with balsamic reduction.	\$30
Beef tenderloin Carpaccio on a kettle chip with chipotle crema.	\$32
Bloody Mary shots: two prawns, grilled celery and spicy cocktail sauce.	\$26
Camembert & fig jam crostini.	\$26
Smoked salmon pancakes: crispy potato pancake topped with smoked salmon, crème fraiche and tobiko.	\$30

## **HOT HORS D'OEUVRES.**

(Priced per dozen with minimum order of two dozen per selection).

Crispy Crab and Lobster Cakes with Citrus Cocktail Sauce.	\$29/dozen
Greek chicken skewers with tzatziki sauce.	\$22
Spanikopita served with tzatziki.	\$18
Sautéed sambuca orange prawns (24 prawns).	\$12
Cheese quesadilla trumpets with guacamole.	\$15
Mushroom tarts with balsamic reduction.	\$14
Spicy crab stuffed mushroom caps with citrus crème fraiche.	\$25
Prosciutto wrapped figs roasted with cambozola cheese.	\$25
Spicy vegetarian samosas served with mango chutney	\$24
Wonton crusted shrimp with sambal oleke.	\$22
Vegetarian spring rolls with sweet chilli sauce.	\$19
Grilled prosciutto wrapped asparagus.	\$18
Bacon wrapped sirloin bites with apricot horseradish sauce.	\$26

## BEVERAGE SERVICE.

(Prices based on 1 oz pour. Gratuity and GST in addition).

Highballs. \$5  
 Premium Brands. \$5.24 & up  
 Cocktails. \$5.48 & up  
 Liqueurs. \$5.71 & up  
 Domestic Beer. \$5  
 Premium/Imported Beer. \$5.24 & up  
 Coolers. \$5.48  
 Specialty Coffees. \$5.71

Wine selections below; however, if you have a special wine request, we are happy to accommodate.

<b>2011 WINE LIST</b>		
<b>HOUSE</b>	<b>GLASS PRICE</b>	<b>BOTTLE PRICE</b>
Milton Park Chardonnay (Australia)	\$6.43	\$25.48
Milton Park Shiraz (Australia)	\$6.43	\$25.48
<b>RED WINE</b>		
Charles Smith Wines: Velvet Devil Merlot 2008 (USA)	\$10.24	\$40.95
Tierra Secreta Malbec 2008 (Argentina)	\$7.14	\$29.05
Liberty School Zinfandel 2008 (USA)	\$9.05	\$36.43
Bonterra Zinfandel 2008, Organic (USA)	\$9.76	\$39.29
3 Degrees Pinot Noir 2008 (USA)	\$12.86	\$51.67
K Vintners Northridge Syrah 2008 (USA)		\$69.29
Alpha Zeta Amarone 2006 (Italy)		\$90.48
<b>WHITE WINE</b>		
Charles Smith Wines Kung Fu Girl Riesling 2007 (USA)	\$10.48	\$41.90
Kim Crawford Sauvignon Blanc 2007 (New Zealand)	\$10.00	\$40.24
Montes Alpha Chardonnay 2007 (Chile)	\$11.19	\$44.29
Bonterra Viognier 2007, Organic (USA)	\$11.67	\$46.43
Arsheen Pinot Gris 2009, Organic (USA)		\$54.76
Livio Felluga Illivio 2007 (Italy)		\$89.76
<b>ROSE</b>		
Charles & Charles Wines Rose 2009 (USA)	\$8.57	\$34.76
<b>SPARKLING WINE</b>		
Francis Ford Coppola Sophia Blanc de Blancs (USA)	\$10.95	\$43.81
Nino Franco Rustico Prosecco (Italy)	\$10.24	\$40.95

## BAR SERVICE OPTIONS.

(Please select one).

- **HOST BAR**

With a “host bar” the host pays the total tab for the drinks and an 18% gratuity is added. The drink prices will be discounted (10%).

- **SUBSIDIZED BAR**

Subsidized bars are allowed. With a subsidized bar the guest pays a Loonie or a Twoonie and the balance is paid by the host. With a subsidized bar a minimum 18% gratuity will be added to the hosts invoice. The gratuity will be based on the total value including the subsidized portion. Drinks are discounted as with a “host bar”.

- **DRINK TICKETS**

The host may purchase drink tickets; this allows the host to budget and control their costs. This option will have an 18% gratuity added in the invoice.

- **CASH BARS**

With a cash bar, the guests pay for their own drinks. Prices do not include gratuity. Gratuities will be at the discretion of your guests.

Happy Holidays!



Springbank  
Links

GOLF CLUB