

HAPPY HOLIDAYS!



Springbank
Links

GOLF CLUB

CHEERS!

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

Whether it's a small, 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
- ✓ Amazing scenery
- ✓ Private room & deck
- ✓ 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.



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GOLF CLUB



GST and 18% Gratuity are not included in pricing.

MENU.

PLATTERS & HORS D'OEUVRES

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

Domestic cheese platter.	\$5/guest
Chef's artisan cheese platter: domestic & imported cheese with grapes and crackers.	\$7
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).

Canapés (bite sized appetizers on toast rounds).	\$25/dozen
Smoked salmon rosettes with dill cream cheese.	\$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.	\$15
Sautéed sambuca orange prawns (48 prawns).	\$12
Cheese quesadilla trumpets with guacamole.	\$15
Mushroom tarts with balsamic reduction.	\$14
Spicy crab stuffed mushroom caps with citrus crème fraiche.	\$25
Spicy vegetarian samosas served with mango chutney	\$21
Wonton crusted shrimp with sambal oleke.	\$21
Vegetarian spring rolls with sweet chilli sauce.	\$19
Grilled prosciutto wrapped asparagus.	\$18
Bacon wrapped sirloin bites with apricot horseradish sauce.	\$26

PLATINUM BUFFET

Served with one carved entrée, one second entrée item, house & Caesar salads, seasonal vegetables, Chef's gourmet potato or rice, crudités & fruit platter, fresh dinner rolls and butter, coffee & tea. \$38/guest

CARVED ENTRÉES

"AAA" SLOW ROASTED ALBERTA BEEF

Served with horseradish jus.

"AAA" SLOW ROASTED ALBERTA PRIME RIB (ADD \$7 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 BARONET

Served with apple cider demi-glace.

SECOND ENTRÉES

FREE RANGE TURKEY BREAST WITH PECAN & PEAR STUFFING

Served with homemade sundried cranberry sauce and pan gravy.

CHICKEN PICCATA

Served with a lemon & caper white wine sauce.

DIJON HERB CRUSTED SALMON

Served with lemon butter sauce.

BAKED FOUR CHEESE & SPINACH MANICOTTI

Served with a tomato basil cream sauce.

CHICKEN SUPREME (ADD \$2 PER PERSON)

Supreme chicken breast stuffed with cashew & fig butter, served with a mushroom marsala demi glace.

SILVER BUFFET

Served with house & Caesar salad, seasonal vegetables, Chef's gourmet potato or rice, fresh dinner rolls and butter, coffee & tea. Assorted cakes & squares.

"AAA" SLOW ROASTED ALBERTA BEEF

Chef carved, served with horseradish jus. \$30

"AAA" SLOW ROASTED ALBERTA PRIME RIB

Chef carved, served with cabernet & rosemary jus and tangy horseradish sauce. \$38

ACTION STATIONS

A dedicated member of our culinary team preparing your selection to order.

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

Groups 60+: add a second chef.

STONE OVEN PIZZA BUFFET

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

FLAMBÉED SHRIMP

Shrimp flambéed in your choice of: pernod with cream sauce, or tequila with a citrus cilantro cream. \$11/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. \$13/guest

POTATO MARTINI BAR

Roasted garlic mashed potatoes with bacon bits, mushrooms, herbs, roasted corn, salsa, butter, goat cheese, cheddar cheese and more. \$5/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

LATE NIGHT BUFFET

Deli meat platter with dinner rolls and assorted condiments. Domestic cheese platter. Assorted grilled, roasted, marinated and pickled vegetables. Assorted cakes & squares. Coffee & tea. \$17

DESSERT

Assorted cakes & squares. \$3

PREMIUM DESSERT SELECTION

Selection of desserts available upon request. \$5

BRING YOUR OWN DESSERT

Storage for your cake up to 24 hours. Includes cold storage, cake knife and lifter, plates, forks and napkins. \$2

Additional charge for chef cake cutting and garnish of real whip cream & fruit coulis. \$3

(Assembly of tiered cakes is not provided).

PLATE SERVICE MENU

(Maximum 60 people).

SALADS

(Please select one for your party).

ORGANIC LINKS GREENS

Organic mixed greens, tomatoes, red onions and grated carrots served with French country herb vinaigrette.

CAESAR SALAD

Crisp romaine lettuce, roasted garlic, anchovies, croutons and crumbled bacon drizzled with Caesar dressing and topped with fresh parmigiano-regiano cheese.

BUTTER LEAF LETTUCE AND STILTON

Organic butter leaf lettuce, sundried cherries, crumbled stilton cheese and Dijon vinaigrette.

ENTRÉES

(Please select one for your party).

“AAA” CARVED ALBERTA BEEF

Served with grilled tomatoes, seasonal vegetables, roasted potatoes and horseradish jus. \$38

TRADITIONAL PRIME RIB

Sterling Silver Alberta Prime Rib served with herb roasted potatoes, seasonal vegetables with cabernet & rosemary jus and tangy horseradish sauce. \$46

OVEN BAKED FRESH FILET OF SALMON

Topped with pesto roasted tomato and zucchini slices with rice pilaf and seasonal vegetables. \$36

CHICKEN PICCATA

Sautéed chicken breast finished with a lemon & caper white wine sauce. Served with roasted potatoes and seasonal vegetables. \$34

CHICKEN SUPREME

Supreme chicken breast stuffed with cashew & fig butter, served with a mushroom Marsala demi glace. \$40

BAKED FOUR CHEESE & SPINACH MANICOTTI

Served with a tomato basil cream sauce. \$30

DESSERT

(Please select one for your party).

GOURMET CARROT CAKE

TRIPLE CHOCOLATE MOUSSE CAKE

CARAMEL PECAN FLAN

Please inform the Clubhouse Manager of any food allergies before ordering

GST and 18% Gratuity are not included in pricing.

BEVERAGE SERVICE

(Prices based on 1 oz pour and do not include gratuity or GST).

HIGHBALLS	\$5.00
PREMIUM BRANDS	\$5.24 & up
COCKTAILS	\$5.48 & up
LIQUEURS	\$5.71 & up
DOMESTIC BEER	\$5.00
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.

2010 WINE LIST				
HOUSE	GLASS PRICE	WITH GST	BOTTLE PRICE	WITH GST
Voga Pinot Grigio (Italy)	\$6.19	\$6.50	\$24.05	\$25.25
Voga Quattro Rosso (Italy)	\$6.19	\$6.50	\$24.05	\$25.25
RED WINE				
Charles Smith Wines: Velvet Devil Merlot 2007 (U	\$9.52	\$10.00	\$37.38	\$39.25
Red Knot Cabernet Sauvignon 2007 (Australia)	\$7.14	\$7.50	\$26.67	\$28.00
Tinhorn Creek Cabernet Franc 2007 (Canada)	\$9.05	\$9.50	\$35.71	\$37.50
Rosenblum Abba Vinyard Syrah 2007 (USA)	\$8.33	\$8.75	\$33.33	\$35.00
Cantina Di Montalcino Chianti Reserva 2005 (Italy)	\$10.00	\$10.50	\$40.00	\$42.00
Grant Burge Holy Trinity 2005 (Australia)	\$9.29	\$9.75	\$35.24	\$37.00
Montes Alpha Cabernet Sauvignon 2006 (Chile)	\$10.48	\$11.00	\$41.19	\$43.25
Planeta La Segreta Rosso 2007 (Italy)	\$7.38	\$7.75	\$29.52	\$31.00
Bontera Zinfandel 2007 (USA)	\$9.05	\$9.50	\$35.71	\$37.50
Alpha Zeta Amarone 2006 (Italy)			\$90.48	\$95.00
WHITE WINE				
Charles Smith Wines Kung Fu Girl Riesling 2006 (C	\$9.52	\$10.00	\$38.10	\$40.00
Kim Crawford Sauvignon Blanc 2006 (New Zealan	\$8.57	\$9.00	\$33.81	\$35.50
Montes Alpha Chardonnay 2007 (Chile)	\$10.48	\$11.00	\$41.19	\$43.25
Bonterra Viognier 2007 (USA)	\$10.71	\$11.25	\$42.14	\$44.25
Planeta La Segreta Bianco 2007 (Italy)	\$7.38	\$7.75	\$29.29	\$30.75
Tinhorn Creek Gewurztraminer 2008 (Canada)	\$9.05	\$9.50	\$35.71	\$37.50
Bodega Tapiz Torrontes 2009 (Argentina)	\$7.14	\$7.50	\$28.81	\$30.25
Alpha Zeta Amarone 2006 (Italy)			\$90.48	\$95.00
ROSE				
Charles & Charles Wines Rose 2009 (USA)	\$6.67	\$7.00	\$36.19	\$38.00
SPARKLING WINE				
Francis Ford Coppola Sophia Blanc de Blancs (USA)	\$10.95	\$11.50	\$43.81	\$46.00
Nino Franco Rustico Prosecco (Italy)	\$10.24	\$10.75	\$40.95	\$43.00

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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!

FROM SPRINGBANK LINKS STAFF
AND MANAGEMENT



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