

You're invited...



Springbank
Links

GOLF CLUB

WELCOME TO SPRINGBANK LINKS.

Congratulations! Now let's make it perfect! At Springbank Links Golf Club, our priority is you. From rehearsal to reception, we're happy to look after...well, whatever it is you want us to look after! It's your day and we're here to help.



WHAT TO EXPECT HERE.

- ♡ Flexibility
- ♡ Personal wedding coordinator
- ♡ Wedding checklist & planning guide
- ♡ 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!
- ♡ Scenic, on-course wedding photo locations (golf cart train with escort)
- ♡ Have a request? Let's talk.




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GOLF CLUB

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.	\$6
Chilled seafood platter.	\$9
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.	\$28
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.	\$35
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.	\$32

HOT HORS D'OEUVRES

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

Crab Rangoon with cocktail sauce.	\$18/dozen
Greek chicken skewers with tzatziki sauce.	\$22
Spanikopita served with tzatziki.	\$15
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
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: \$15/pizza

A variety of handmade, whole wheat crust pizzas baked in our authentic stone oven.

Flambéed Shrimp: \$11/guest

Shrimp flambéed in your choice of: pernod with cream sauce, or tequila with a citrus cilantro cream.

Flambéed Beef Tenderloin: \$13/guest

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

Potato Martini Bar: \$5/guest

Roasted garlic mashed potatoes with bacon bits, mushrooms, herbs, roasted corn, butter, goat cheese, cheddar cheese and more.

Flambéed Seasonal Fruit Crepes: \$6/guest

Seasonal fruit and brown sugar flambéed with vanilla cognac served over fresh crepes with fresh vanilla whipped mascarpone cream.

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)	\$6.42	\$6.75	\$25.71	\$27.00
Voga Quattro Rosso (Italy)	\$6.42	\$6.75	\$25.71	\$27.00
RED BY THE GLASS				
Dona Dominga' Cabernet/Carmenere (Chile)	\$6.67	\$7.00	\$26.67	\$28.00
Tapiz Malbec (Argentina)	\$7.62	\$8.00	\$30.48	\$32.00
Fox Creek 'Shadow's Run' Shiraz/Cab (Australia)	\$7.62	\$8.00	\$30.48	\$32.00
Alpha Zeta Ripasso Valpolicella (Italy)	\$8.10	\$8.50	\$32.38	\$34.00
Terra Barossa' Cabernet Sauvignon (Australia)	\$8.10	\$8.50	\$32.38	\$34.00
Tinhorn Creek Merlot (Canada)	\$9.29	\$9.75	\$35.24	\$37.00
Maculan Pinot Noir (Italy)	\$9.29	\$9.75	\$37.14	\$39.00
WHITE BY THE GLASS				
Two Joker's Chardonnay (Australia)	\$6.67	\$7.00	\$26.67	\$28.00
Alpha Zeta Chardonnay (Italy)	\$6.67	\$7.00	\$26.67	\$28.00
Dona Dominga' Sauvignon Blanc/Semillon (Chile)	\$6.67	\$7.00	\$26.67	\$28.00
Vineland Sauvignon Blanc (Canada)	\$8.33	\$8.75	\$33.33	\$35.00
Feudi di Romans Pinot Grigio (Italy)	\$8.57	\$9.00	\$34.29	\$36.00
RED BY THE BOTTLE				
Barbi Brusco -Italy			\$32.38	\$34.00
Casa Silva Merlot Gran Reserva 'Agnostura' (Chile)			\$39.05	\$41.00
Christian Moueix St Emilion Merlot (France)			\$40.00	\$42.00
Leonardo Riserva (Italy)			\$40.95	\$43.00
J Lohr 'Seven Oaks' Cabernet Sauvignon (USA)			\$41.90	\$44.00
Yering Station Pinot Noir (Australia)			\$43.81	\$46.00
Coonawarra Cabernet Merlot (Australia)			\$47.62	\$50.00
Mount Langhi 'Cliff Edge' Shiraz (Australia)			\$51.43	\$54.00
Three Saints Cabernet Sauvignon (USA)			\$66.67	\$70.00
Alpha Zeta Amarone (Italy)			\$100.00	\$105.00

WHITE BY THE BOTTLE				
Mount Riley Sauvignon Blanc (New Zealand)			\$37.14	\$39.00
Tinhorn Creek Chardonnay (Canada)			\$38.10	\$40.00
Coonawarra Chardonnay (Australia)			\$39.05	\$41.00
Conundrum (USA)			\$66.67	\$70.00
SPARKLING				
Nino Franco Rustico (Italy)			\$40.95	\$43.00
DESSERT WINE				
	2 OZ GL	2 OZ GL.		
Moscato Dindarello (Italy)	\$7.86	\$8.25		

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.



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ACCOLADES.



“Thank you for all the work that you went to in order to make our wedding day a DREAM! Everything turned out wonderfully!!! The food was amazing and the staff was fantastic. We had a blast... Everything was perfect!
Thanks so much!
You’re all great!”

♥ Darren & Alexis

“We would like to extend our gratitude to Springbank Links for making our day so incredibly special and hassle free. Your staff was attentive and patient and they truly made all of our guests feel special and welcome. The meal was incredible, the room was perfect and we’d love to be back, but we’re only doing this once! Thank you for making our dream come true.”

Megan & Ryan

“We’d like to take this opportunity to thank you for our wonderful wedding reception. Everyone had a fabulous time and we have received many compliments on our choice of venue. The staff were sincere and courteous and even our last minute changes were handled with a smile. Thank you for everything.”

Sincerely,
Dale & Cindy



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GST and 18% Gratuity are not included in pricing.

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