



DREAM

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.



START THINGS OFF RIGHT.

A beautiful wedding ceremony is a good place to begin and we have the perfect location...or four!

THE GALLERY

What a view! With a soaring 25 foot vaulted ceiling, floor to ceiling windows featuring beautiful views of the Bow River Valley, Bearspaw Reservoir, Calgary skyline & of course...you. This location accommodates up to 180.



THE 18TH GREEN DECK

Attached to the private Event Centre facility, the 18th Green Deck overlooks the impeccably manicured golf course and two water fountains in the pond just beyond the deck. Perfect for groups of 60 or less.

THE GALLERY DECK

This elevated deck is extraordinary! With a breathtaking view of the Bearspaw Reservoir, Canada Olympic Park (COP) and the city skyline. Your guest's breath will be taken away! This location accommodates up to 180.



MANICURED GREENS

Located right outside the Event Centre, next to the lower putting green and close to the water features on #10, this is the perfect setting for your perfect ceremony. The Manicured Greens can accommodate up to 200 guests.

COURSE PHOTOGRAPHY

Once the "I Do's" are done, escape with your bridal party to capture the day on film while your guests enjoy cocktail hour. A golf course representative will happily assist your photographer scout the course prior to the wedding and will again escort your group back to the chosen locations on event day. Hassle-free!

LET THE CELEBRATION BEGIN!

Wow your guests in a private reception facility of over 4000sq ft; a wonderful location for up to 180. With a vaulted pine ceiling and beautiful accents throughout, this romantic lodge-esque Event Centre is a perfect place to entertain. A parquet hardwood dance floor, large windows and natural light, a private deck and bar and a staff ratio of 25:1, you and your guests will certainly be taken care of!

WHAT TO EXPECT HERE.

- ♡ Flexibility
- ♡ Personal Event 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 & dedicated power source
- ♡ Dance floor...groove until 1:30am!
- ♡ Scenic, on-course wedding photo locations (golf cart train with escort)
- ♡ Have a request? Let's talk.

COME AND SEE FOR YOURSELF.

We'd be delighted to give you an escorted tour of our facility and discuss your special day! Please call us at 403.202.4040 or email gradey@springbanklinks.com to arrange a viewing.

Thank you for considering Springbank Links Golf Course.



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



Springbank
Links

GOLF CLUB

4
2012



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)

♡ **WEDDING CAKE CUTTING & PLATING**

Storage for your cake up to 24 hours. Includes cold storage, cake knife and lifter, plates, forks and napkins, cake cutting and garnish of real whip cream & fruit coulis. Assembly of tiered cakes is not provided.

♡ **BEVERAGE SERVICE**

Includes coffee, tea, pop and juice.

GOLD BUFFET

Two entrees served with house, spinach and Caesar salads, 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.

♡ **WEDDING CAKE CUTTING & PLATING**

Storage for your cake up to 24 hours. Includes cold storage, cake knife and lifter, plates, forks and napkins, cake cutting and plating. Assembly of tiered cakes is not provided.

♡ **BEVERAGE SERVICE**

Includes coffee, tea, pop and juice.

SILVER BUFFET

One entrée served with house and Caesar salads, 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

♡ WEDDING CAKE CUTTING & PLATING

Storage for your cake up to 24 hours. Includes cold storage, cake knife and lifter, plates, forks and napkins, cake cutting and plating. Assembly of tiered cakes is not provided.

♡ 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**

♡ **WEDDING CAKE CUTTING & PLATING**

Storage for your cake up to 24 hours. Includes cold storage, cake knife and lifter, plates, forks and napkins, cake cutting and garnish of real whip cream & fruit coulis. (Assembly of tiered cakes is not provided)

♡ **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

♡ **WEDDING CAKE CUTTING & PLATING**

Storage for your cake up to 24 hours. Includes cold storage, cake knife and lifter, plates, forks and napkins, cake cutting and plating. Assembly of tiered cakes is ***not*** provided.

♡ **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

♡ WEDDING CAKE CUTTING & PLATING

Storage for your cake up to 24 hours. Includes cold storage, cake knife and lifter, plates, forks and napkins, cake cutting and plating. Assembly of tiered cakes is ***not*** provided.

♡ 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. \$5.25
 Premium Brands. \$5.50 & 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 Corkage. \$15.00

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

2011 WINE LIST		
HOUSE	GLASS PRICE	BOTTLE PRICE
Milton Park Chardonnay (Australia)	\$6.43	\$25.48
Milton Park Shiraz (Australia)	\$6.43	\$25.48
RED WINE		
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
WHITE WINE		
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
ROSE		
Charles & Charles Wines Rose 2009 (USA)	\$8.57	\$34.76
SPARKLING WINE		
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.



Springbank
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GOLF CLUB

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