



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 140.

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 and the Calgary 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 225 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 you and your photographer scout the clubhouse and surrounding area 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 3600sq ft, a wonderful location for up to 180 guests. With a vaulted pine ceiling and beautiful accents throughout, this romantic lodge-like Event Centre is a perfect place to entertain. Large windows and natural light, a private deck, bar and a staff ratio of 20:1, you and your guests will certainly be taken care of!

WHAT TO EXPECT HERE.

- ♡ Flexibility
- ♡ Personal Event Director
- ♡ Friendly, attentive staff
- ♡ Exceptional service & menu
- ♡ Amazing scenery
- ♡ Private room & deck
- ♡ Clear, wireless microphone & sound system
- ♡ Portable outdoor audio system including wired and wireless microphones and iPod dock available for rental
- ♡ Large screen presentations (DVD, photo slideshows, PowerPoint, iPod connection, etc.)
- ♡ Fully stocked bar
- ♡ Discount on host bar tabs (10%)
- ♡ Band/DJ area with dedicated power source
- ♡ Groove until 1:30am!
- ♡ Scenic wedding photo locations and golf cart train with golf course representative available
- ♡ Have a special request? Let's talk.



COME AND SEE FOR YOURSELF.

We'd be delighted to give you an escorted tour of our venue and discuss your special day!

Please call Gradey McMahon at 403.202.2000 ext. 312 or email gradey@windmillgolf.com to arrange a viewing.



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.

Everything was perfect!

Thanks so much!
You’re all great!”

♥ Darren & Alexis

“Words really cannot express how grateful we are for all you did to make our wedding a success and a day we will never forget. You were an absolute pleasure to work with and your patience, flexibility and guidance were so appreciated!”

Alana & Tom

“Everyone always remembers the food from a wedding and the food you prepared for our wedding was amazing! We’ve heard nothing but positive feedback about our meals, your staff’s flexibility for dietary concerns and apparently you serve the best late night pizza our wedding guests have ever had.”

Yours truly,
Jan & Terry

“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 was 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



ALL-INCLUSIVE PLATINUM PACKAGE

Two entrees served with seasonal vegetables, roasted baby potatoes or rice, crudités with poblano avocado dip & fruit platter with a maple yogurt dip, fresh baked rolls and butter. Starting from \$80 per guest

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 wine)

♡ **CARVED ENTRÉES – CHOICE OF ONE**

NORTHRIDGE FARMS SLOW ROASTED AAA ALBERTA BEEF \$88/GUEST

Served with horseradish jus.

NORTHRIDGE FARMS SLOW ROASTED AAA ALBERTA PRIME RIB \$94/GUEST

Served with cabernet & rosemary jus and tangy horseradish sauce.

MAPLE DIJON BAKED HAM \$80/GUEST

Baked with maple & Dijon mustard glaze and served with a citrus marmalade.

HERITAGE BREED PORK LOIN \$84/GUEST

Served with caramelized apple and Madeira sauce.

FREE RANGE TURKEY BREAST WITH PECAN & PEAR STUFFING \$82/GUEST

Served with homemade sundried cranberry sauce and bourbon pan gravy.

♡ **SECOND ENTRÉES – CHOICE OF ONE**

CHICKEN PUTTANESCA

Served with a spicy tomato, olive and caper sauce with fresh parmesan cheese.

DIJON HERB CRUSTED SALMON

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 TOAST**

(Flute 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 pop, water, juice, coffee and tea.

GOLD BUFFET

Two entrees served with house, spinach and Caesar salads, seasonal vegetables, roasted baby potatoes or rice, crudités with poblano avocado dip & fruit platter with maple yogurt dip, fresh baked rolls and butter.
Starting from \$48/guest

INCLUDES:

♡ **CARVED ENTRÉES – CHOICE OF ONE**

NORTHRIDGE FARMS SLOW ROASTED AAA ALBERTA BEEF \$54/GUEST

Served with horseradish jus.

NORTHRIDGE FARMS SLOW ROASTED AAA ALBERTA PRIME RIB \$60/GUEST

Served with cabernet & rosemary jus and tangy horseradish sauce.

MAPLE DIJON BAKED HAM \$46/GUEST

Baked with maple & Dijon mustard glaze and served with a citrus marmalade.

HERITAGE BREED PORK LOIN \$50/GUEST

Served with caramelized apple Madeira sauce.

FREE RANGE TURKEY BREAST WITH PECAN & PEAR STUFFING \$48/GUEST

Served with homemade sundried cranberry sauce and bourbon pan gravy.

♡ **SECOND ENTRÉES – CHOICE OF ONE**

CHICKEN PUTTANESCA

Served with a spicy tomato, olive and caper sauce with fresh parmesan cheese.

DIJON HERB CRUSTED SALMON

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 pop, water and juice.

SILVER BUFFET

One entrée served with house and Caesar salads, seasonal vegetables, roasted baby potatoes or rice, crudités with poblano and avocado dip & fruit platter with maple yogurt dip, fresh baked rolls and butter.
Starting from \$27/guest

INCLUDES:

♡ ENTRÉES — CHOICE OF ONE

NORTHRIDGE FARMS SLOW ROASTED AAA ALBERTA BEEF \$44/GUEST

Chef carved, served with horseradish jus.

NORTHRIDGE FARMS SLOW ROASTED AAA ALBERTA PRIME RIB \$50/GUEST

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

MAPLE DIJON BAKED HAM \$36/GUEST

Baked with maple & Dijon mustard glaze and served with a citrus marmalade.

HERITAGE BREED PORK LOIN \$40/GUEST

Served with caramelized apple Madeira sauce.

FREE RANGE TURKEY BREAST WITH PECAN & PEAR STUFFING \$38/GUEST

Served with homemade sundried cranberry sauce and pan gravy

CHICKEN PUTTANESCA \$34/GUEST

Served with a spicy tomato, olive and caper sauce with fresh parmesan cheese.

DIJON HERB CRUSTED SALMON \$44/GUEST

Fresh salmon wrapped in puff pastry and served with a lemon butter sauce.

BAKED FOUR CHEESE & SPINACH MANICOTTI \$27/GUEST

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 pop, water and juice.

ALL-INCLUSIVE PLATINUM PLATE SERVICE PACKAGE

Entree served with seasonal vegetables, roasted baby potatoes or rice, fresh baked rolls and butter.

Starting from \$62/guest

(Maximum 60 guests)

INCLUDES:

♡ ONE (1) HOUR OF OPEN BAR COCKTAIL RECEPTION

♡ SOUPS – CHOICE OF ONE

Wild Mushroom Bisque with White Truffle Oil

Butternut Squash and Maple Bisque

Tuscan Onion Soup

♡ SALADS – 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 wine)

♡ ENTRÉES – CHOICE OF ONE

NORTHRIDGE FARMS SLOW ROASTED AAA ALBERTA BEEF \$79/GUEST

Served with horseradish jus.

NORTHRIDGE FARMS SLOW ROASTED AAA ALBERTA PRIME RIB \$85/GUEST

Served with cabernet & rosemary jus and tangy horseradish sauce.

MAPLE DIJON BAKED HAM \$71/GUEST

Baked with maple & Dijon mustard glaze and served with a citrus marmalade.

HERITAGE BREED PORK LOIN \$75/GUEST

Served with caramelized apple and Madeira sauce.

FREE RANGE TURKEY BREAST WITH PECAN & PEAR STUFFING \$73/GUEST

Served with homemade sundried cranberry sauce and pan gravy.

CHICKEN PUTTANESCA \$71/GUEST

Served with a spicy tomato, olive and caper sauce with fresh parmesan cheese.

DIJON HERB CRUSTED SALMON \$79/GUEST

Fresh salmon wrapped in puff pastry and served with a lemon butter sauce.

BAKED FOUR CHEESE & SPINACH MANICOTTI \$62/GUEST

Served with a tomato and pesto cream sauce.

♡ CHAMPAGNE FLUTE 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 pop, water, juice, coffee and tea.

GOLD PLATE SERVICE

Entree served with seasonal vegetables, roasted baby potatoes or rice, fresh baked rolls and butter.

Starting from \$38/guest

(Maximum 60 Guests)

INCLUDES:

♡ **SOUPS – CHOICE OF ONE**

Wild Mushroom Bisque with White Truffle Oil

Butternut Squash and Maple Bisque

Tuscan Onion Soup

♡ **SALADS – 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**

NORTHRIDGE FARMS SLOW ROASTED AAA ALBERTA BEEF \$45/GUEST

Served with horseradish jus.

NORTHRIDGE FARMS SLOW ROASTED AAA ALBERTA PRIME RIB \$51/GUEST

Served with cabernet & rosemary jus and tangy horseradish sauce.

MAPLE DIJON BAKED HAM \$37/GUEST

Baked with maple & Dijon mustard glaze and served with a citrus marmalade.

HERITAGE BREED PORK LOIN \$41/GUEST

Served with caramelized apple and Madeira sauce.

FREE RANGE TURKEY BREAST WITH PECAN & PEAR STUFFING \$39/GUEST

Served with homemade sundried cranberry sauce and pan gravy.

CHICKEN PUTTANESCA \$37/GUEST

Served with a spicy tomato, olive and caper sauce with fresh parmesan cheese.

DIJON HERB CRUSTED SALMON \$45/GUEST

Fresh salmon wrapped in puff pastry and served with a lemon butter sauce.

BAKED FOUR CHEESE & SPINACH MANICOTTI \$28/GUEST

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 pop, water and juice.

SILVER PLATE SERVICE

Entree served with seasonal vegetables, roasted baby potatoes or rice, fresh baked rolls and butter.
Starting from \$32/guest
(Maximum 60 guests)

INCLUDES:

♡ SOUP OR SALAD — CHOICE OF ONE

Wild Mushroom Bisque with White Truffle Oil

Butternut Squash and Maple Bisque

Tuscan Onion Soup

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

NORTHRIDGE FARMS SLOW ROASTED AAA ALBERTA BEEF \$41/GUEST

Served with horseradish jus.

NORTHRIDGE FARMS SLOW ROASTED AAA ALBERTA PRIME RIB \$47/GUEST

Served with cabernet & rosemary jus and tangy horseradish sauce.

MAPLE DIJON BAKED HAM \$33/GUEST

Baked with maple & Dijon mustard glaze and served with a citrus marmalade.

HERITAGE BREED PORK LOIN \$37/GUEST

Served with caramelized apple and Madeira sauce.

FREE RANGE TURKEY BREAST WITH PECAN & PEAR STUFFING \$35/GUEST

Served with homemade sundried cranberry sauce and pan gravy.

CHICKEN PUTTANESCA \$33/GUEST

Served with a spicy tomato, olive and caper sauce with fresh parmesan cheese.

DIJON HERB CRUSTED SALMON \$41/GUEST

Fresh salmon wrapped in puff pastry and served with a lemon butter sauce.

BAKED FOUR CHEESE & SPINACH MANICOTTI \$24/GUEST

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 pop, water and juice.

ACTION STATIONS

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

FLAMBÉED SHRIMP

Shrimp flambéed in tequila with a citrus cilantro cream. \$24/dozen (minimum 12 dozen required)

FLAMBÉED BEEF TENDERLOIN

Northridge Farms AAA Alberta Beef tenderloin medallions, pan seared and flambéed with brandy and served with a wild mushroom demi-glace on crostini. \$30/dozen (minimum 12 dozen required)

FLAMBÉED SEASONAL FRUIT CREPES

Seasonal fruit and brown sugar flambéed with vanilla cognac served over fresh crepes with fresh vanilla whipped mascarpone cream. \$9/guest

LATE NIGHT ITEMS

STONE OVEN PIZZA BUFFET

A variety of handmade, 10" pizzas baked in our authentic stone oven. \$7/guest

LITTLE ITALY BUFFET

Spolumbo's Italian sausage with sautéed peppers, crusty rolls, housemade pepper relish and fresh fried parmesan and herb potato chips. \$13/guest

POUTINE BAR

Crisp French fries, cheese curds and rich gravy. \$8/guest

SHOPSY'S HOT DOG BUFFET

Shopsy's all beef hot dogs with all the condiments, deep fried pickles & homemade potato chips. \$10/guest

BUILD YOUR OWN SANDWICH BUFFET

Assortment of sliced breads, baguettes and buns. Chef's selection of sandwich fillings and assorted condiments. \$13/guest

LATE NIGHT DINNER 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. \$19/guest

DESSERT

Assorted cakes & squares. \$4/guest

PREMIUM DESSERT SELECTION

Selection of desserts available upon request. \$8/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
Tomato bruschetta served with crostini.	\$4
Seasonal fruit platter with maple dip.	\$6
Seasonal vegetable platter with poblano and avocado dip.	\$5
Deli meat platter with rolls and mustards.	\$10
Chilled seafood platter.	\$17

COLD HORS D'OEUVRES

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

Tomato bruschetta on toasted crostini.	\$16/dozen
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
Smoked salmon pancakes: crispy potato pancake topped with smoked salmon, crème fraiche and tobiko.	\$25

HOT HORS D'OEUVRES

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

Crab Cakes with ponzu aioli.	\$21/dozen
Chicken satay skewers with spicy peanut sauce.	\$22
Spanikopita served with tzatziki.	\$18
Sautéed sambuca orange prawns (24 prawns).	\$16
Bacon wrapped scallops glazed with maple bourbon sauce.	\$18
Spicy vegetarian samosas served with mango chutney	\$24
Savoury mushroom tart with balsamic glaze and parmesan cheese	\$22
Vegetarian spring rolls with sweet chilli sauce.	\$19
Beef wellington bites served with horseradish aioli.	\$25
Sausage and pepper sliders with provolone and marinara on a mini ciabatta roll	\$25

THE SUGGESTED BUFFETS, PLATED DINNERS AND HORS D'OEUVRES INCLUDED HERE ARE JUST THE START. OUR EXECUTIVE CHEF AND HIS CULINARY TEAM WILL HAPPILY CUSTOMIZE YOUR MEAL TO MEET YOUR REQUIREMENTS IF POSSIBLE.

BEVERAGE SERVICE

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

Highballs. \$5.71
Premium Brands. \$5.95 & up
Cocktails. \$6.43 & up
Liqueurs. \$5.95 & up
Domestic Beer. \$5.71
Premium/Imported Beer. \$6.19 & up
Tall Can Beer. \$7.38 & up
Draught Beer. \$5.71 & up
Coolers. \$6.19

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

2015 WINE LIST (2016 WINE LIST COMING SOON)

	GLASS PRICE	BOTTLE PRICE
HOUSE		
Tussock Jumper Chardonnay, 2010 (California)	\$8.10	\$32.38
Tussock Jumper Cabernet Sauvignon, 2011 (California)	\$8.10	\$32.38
RED WINE		
Murphy Goode Pinot Noir, 2011 (California)	\$8.33	\$33.33
Colores del Sol Malbec, 2011 (Argentina)	\$8.33	\$33.33
Dogajolo, 2012 (Italy)	\$8.81	\$35.00
Chateau St. Jean Cabernet Sauvignon, 2011 (California)	\$9.76	\$38.81
Velvet Devil Merlot, 2012 (Washington)	\$10.24	\$40.24
Chateau St. Jean Cabernet Sauvignon, 2012 (California)		\$37.62
Campagnola Valpolicella Ripaso, 2011 (Italy)		\$41.67
Byron Santa Barbara Pinot Noir, 2012 (California)		\$41.67
Bodegas LAN Rioja, 2012 (Spain)		\$45.24
Ridge Sonoma 3 Valleys Zinfandel, 2012 (California)		\$64.29
Laird Family Estate Suscol Ranch Rose, 2013 (California)		\$47.38
WHITE WINE		
Zenato Pinot Grigio, 2013 (Italy)	\$8.81	\$34.76
Matua Sauvignon Blanc, 2012 (New Zealand)	\$8.33	\$31.67
Kung Fu Girl Riesling, 2013 (Washington)	\$11.03	\$39.05
Saltram 1859 Chardonnay, 2013 (Australia)		\$38.10
Summerhill Pyramid Pinot Gris, 2013 (Canada)		\$39.05
Frog's Leap Sauvignon Blanc, 2012 (California)		\$54.05
PREMIUM CIDERS		
Pippins by Sea Cider (British Columbia)	\$7.86	\$30.71
Rumrunner by Sea Cider (British Columbia)	\$8.57	\$33.81
SPARKLING WINE		
Terregaie Prosecco (Italy)	\$12.14	\$32.38

BAR SERVICE OPTIONS

(Please select one).

♡ **HOST BAR**

With a “host bar” the host pays the total tab for the drinks, the drink prices will be discounted (10%). An 18% gratuity is added, the gratuity will be based on the total value prior to the discount.

♡ **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 to 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.

♡ **COFFEE BAR**

The host may purchase coffee and tea bar independent of all other drink services for \$2.00 per guest plus an 18% gratuity and 5% gst. (*coffee bar included in platinum packages*)



NOTES...

QUESTIONS AND ANSWERS.

Please do not hesitate to contact us at any time with any questions you may have or if you'd like to book a time to see the venue and discuss your special event.

Please call Gradey McMahon at 403.202.2000 ext. 312 or email gradey@windmillgolf.com to arrange a viewing.



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