

Celebrate!



Springbank
Links

GOLF CLUB

Welcome to Springbank Links

Cheers!

It's that time.... party time!

Whether it's a cocktail party for friends and family, a festive corporate gathering, a birthday or anniversary, let's celebrate!

What to Expect Here

- Flexibility
- Friendly, attentive staff
- Amazing scenery
- Private rooms
- Giant deck
- Clear, wireless microphone & sound system inside
- Outdoor portable sound system for speaking or music
- Dance & lighting sound system available for rent
- Large screen presentations (slideshow, PowerPoint, etc.)
- Fully stocked bar
- Band/DJ area with dedicated power
- Scenic wedding photos with golf cart escort to locations(s)
- Have a special request?
- Let's talk.



Come for a Visit

We'd be delighted to give you a tour of our venue to discuss your party with us.



Please contact General Manager Kevin Heise at 403.202.2000 ext. 306 or email kevin@springbanklinks.com to arrange a tour of our facilities.

Facilities

The Gallery

What a view! Soaring 25 foot vaulted ceiling, floor to ceiling windows and giant wrap-around deck. Incredible views of the golf course and overlooking the Bow River Valley, Bearspaw Reservoir and the city skyline of Calgary. Full bar with a dozen draft taps, three big screens, Junior lounge for kids and a great sound system for music and speaking.

Please see room fee and minimum expenditure in event contract.

Accommodates:

140 guests – mingling cocktail party
60 guests – sit down banquet dinner



The Event Centre

Charming rustic building designed for groups of Any size. High pine ceilings, open structure, private bar with eight draft taps, excellent sound system for music and speaking, big screens wired for A/V presentations, dedicated power for full bands and patio. Views of our finishing hole #18 with the Rockies as a stunning backdrop.

Please see room fee and minimum expenditure in event contract.

Accommodates:

225 guests – mingling cocktail party
160 guests – sit down banquet dinner



Springbank
Links

3
2017.a



For Starters...

Platters

(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
Seasonal fruit platter.	\$6
Seasonal vegetable platter with house-made ranch dip.	\$5
Deli meat platter with cheese, breads, 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, celery and spicy cocktail sauce.	\$26
Smoked salmon crostinis: crispy crostini, 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.	\$16
Bacon wrapped scallops glazed with maple bourbon sauce.	\$18
Spicy vegetarian samosas served with mango chutney	\$24
Vegetarian spring rolls with sweet chilli sauce.	\$19
Tempura assorted vegetables	\$19

Please note:

The suggested items you see ahead for buffets, plated dinners, hors d'oeuvres, desserts and late night options are just the start.... our Executive Chef and his culinary team will happily customize your meal if you have other ideas or a favourite dish or sides for your event.

Please advise of any dietary needs or concerns and we will prepare appropriately.

Mains (Five Options)...

All-Inclusive Platinum Buffet

Two entrees with choice of three salads, seasonal vegetables, choice of: roasted baby potatoes, smashed red potatoes or basmati rice, plus crudités with house-made ranch, fresh fruit platter, baked rolls and butter.

Includes:

♡ **One (1) Hour of Open Bar Cocktail Reception**

♡ **Salad – choice of three:**

- Organic Mixed Greens
- Caesar Salad
- Spinach Salad
- Pasta Salad
- Greek Salad

♡ **One glass of house wine per guest with dinner**

(Guest choice of red or white)

♡ **Carved Entrées – choice of one:**

Slow Roasted AAA Alberta Black Angus Beef \$88/guest
Horseradish jus.

Slow Roasted AAA Alberta Black Angus Prime Rib \$94/guest
Cabernet & rosemary jus and horseradish sauce.

Herb Crusted AAA Striploin Carved Steak \$94/guest
Peppercorn au jus.

Maple Dijon Baked Ham \$75/Guest
Maple & Dijon mustard glaze and maple sauce.

Roasted Pork Loin \$80/Guest
Caramelized apple and Madeira sauce.

Turkey Breast with Pecan & Pear Stuffing \$82/guest
Homemade cranberry sauce and pan gravy.

♡ **Second Entrées – choice of one:**

Chicken Forester
Wild mushrooms and sauce.

Chicken Puttanesca
Spicy tomato, olive and caper sauce and fresh parmesan cheese.

Dijon Herb Crusted Salmon
Garden fresh herbs and lemon butter sauce.

♡ **Champagne Toast** - Flutes served whenever you like!

♡ **Beverage Service** - Includes: water, coffee and tea.

♡ **Dessert** - Please see page 11 for dessert ideas.

Option 2...

Gold Buffet

Two entrees with choice of three salads, seasonal vegetables, choice of roasted baby potatoes, smashed red potatoes or basmati rice, crudité's with house made ranch, fresh fruit platter, baked rolls.

Includes:

♡ Salad – choice of three

- Organic Mixed Greens
- Caesar Salad
- Spinach Salad
- Pasta Salad
- Greek Salad

♡ Carved Main Entrées – Choice of one:

Slow Roasted AAA Alberta Black Angus Beef \$54/guest
Horseradish jus.

Slow Roasted AAA Alberta Black Angus Prime Rib \$60/guest
Cabernet & rosemary jus and horseradish sauce.

Herb Crusted AAA Striploin Carved Steak \$60/guest
Peppercorn au jus.

Maple Dijon Baked Ham \$46/Guest
Maple & Dijon mustard glaze and maple sauce.

Roasted Pork Loin \$50/Guest
Caramelized apple and Madeira sauce.

Turkey Breast with Pecan & Pear Stuffing \$48/guest
Homemade cranberry sauce and pan gravy.

♡ Second Entrées – choice of one:

Chicken Forester
Wild mushrooms and sauce.

Chicken Puttanesca
Spicy tomato, olive and caper sauce and fresh parmesan cheese.

Dijon Herb Crusted Salmon
Garden fresh herbs and lemon butter sauce.

♡ **Champagne Toast** - Flutes served whenever you like!

♡ **Beverage Service** - Includes: Water, coffee and tea.

♡ **Dessert** - Please see page 11 for dessert ideas.

Option 3...

Silver Buffet

One entree served with choice of two salads, seasonal vegetables, choice of: roasted baby potatoes, smashed red potatoes or basmati rice, crudités with house-made ranch, fresh fruit platter, baked rolls and butter.

Includes:

♡ Salad – choice of two:

- Organic Mixed Greens
- Caesar Salad
- Spinach Salad
- Pasta Salad
- Greek Salad

♡ Carved Main Entrées – Choice of one:

Slow Roasted AAA Alberta Black Angus Beef \$44/guest
Horseradish jus.

Slow Roasted AAA Alberta Black Angus Prime Rib \$50/guest
Cabernet & rosemary jus and horseradish sauce.

Herb Crusted AAA Striploin Carved Steak \$50/guest
Peppercorn au jus.

Maple Dijon Baked Ham \$36/Guest
Maple & Dijon mustard glaze and maple sauce.

Roasted Pork Loin \$40/Guest
Caramelized apple and Madeira sauce.

Turkey Breast with Pecan & Pear Stuffing \$38/guest
Homemade cranberry sauce and pan gravy.

♡ Beverage Service

Includes: Water, coffee and tea.

♡ Dessert

Please see page 11 for dessert ideas.

Option 4...

All-Inclusive Platinum - Plate Service

One entree served with choice of salad, seasonal vegetables, choice of: roasted baby potatoes, smashed red potatoes, or rice, plus fresh baked rolls and butter
Maximum 60 guests.

Includes:

♡ **One (1) Hour of Open Bar Cocktail Reception**

♡ **Salads – choice of one:**

Organic Mixed Greens: Lettuce blend with cherry tomatoes, onions, cucumbers, carrots with house dressing.

Caesar Salad: Romaine with roasted garlic, anchovies, croutons, chopped bacon with house-made dressing.

Spinach Salad: Baby spinach with sliced mushrooms, crumbled cheese and Dijon vinaigrette.

Greek Salad: Mediterranean vegetables, olive oil, fresh lemon juice, apple cider vinegar, fine herbs and feta.

♡ **One glass of house wine per guest with dinner**

Guest choice of red or white.

♡ **Entrées – choice of one**

Slow Roasted AAA Alberta Black Angus Beef \$79/guest
Horseradish jus.

Slow Roasted AAA Alberta Black Angus Prime Rib \$85/guest
Cabernet & rosemary jus and horseradish sauce.

Herb Crusted AAA Striploin Carved Steak \$85/guest
Peppercorn au jus.

Maple Dijon Baked Ham \$71/Guest
Maple & Dijon mustard glaze and maple sauce.

Roasted Pork Loin \$75/Guest
Caramelized apple and Madeira sauce.

Turkey Breast with Pecan & Pear Stuffing \$73/guest
Homemade cranberry sauce and pan gravy.

♡ **Champagne Toast** - Flutes served whenever you like!

♡ **Beverage Service** – Includes water, coffee and tea.

♡ **Dessert** - Please see page 11 for dessert ideas.

Option 5...

Gold - Plate Service

One Entree served with choice of salad, seasonal vegetables, choice of: roasted baby potatoes, smashed red potatoes or basmati rice, plus fresh baked rolls and butter.
Maximum 60 Guests.

Includes:

♡ Salads – choice of one:

Organic Mixed Greens: Lettuce blend with cherry tomatoes, onions, cucumbers, carrots with house dressing.

Caesar Salad: Romaine with roasted garlic, anchovies, croutons, chopped bacon with house-made dressing.

Spinach Salad: Baby spinach with sliced mushrooms, crumbled cheese and Dijon vinaigrette.

Greek Salad: Mediterranean vegetables, olive oil, fresh lemon juice, apple cider vinegar, fine herbs and feta.

♡ Entrées – choice of one

Slow Roasted AAA Alberta Black Angus Beef \$45/guest
Horseradish jus.

Slow Roasted AAA Alberta Black Angus Prime Rib \$51/guest
Cabernet & rosemary jus and horseradish sauce.

Herb Crusted AAA Striploin Carved Steak \$51/guest
Peppercorn au jus.

Maple Dijon Baked Ham \$37/Guest
Maple & Dijon mustard glaze and maple sauce.

Roasted Pork Loin \$41/Guest
Caramelized apple and Madeira sauce.

Turkey Breast with Pecan & Pear Stuffing \$39/guest
Homemade cranberry sauce and pan gravy.

♡ **Beverage Service**
Includes pop, water and juice.

♡ **Dessert**
Please see page 11 for dessert ideas.

Happy Endings...

Dessert

Platters of assorted squares & fresh berries. \$5/guest
Premium cakes of your choice, plated. \$8/guest

Cakes

We do not get involved with the baking of event cakes for special occasions. There is no charge to bring in a birthday cake and you may use for dessert if you like. Cold storage for your cake provided up to 24 hours in advance. Cake knife, lifter, plates, forks and napkins are supplied for a self-serve station or served by family or friends. Cutting and serving available from our staff for an additional cost of \$1 per guest.

Whip cream, fruit coulis and/or fresh fruit platters available from our kitchen at additional cost.

Late Night

Stone Oven Pizza Bar

A variety of three hand-made, 10" pizzas, baked in our authentic stone oven. \$15/pizza. Minimum 20 pizzas.

Poutine Bar

Twisted French fries, cheese curds and rich gravy. \$8/guest. Minimum 40 guests.

Deli & Cheese Bar

Assortment of cold cuts, cheeses, mustards, breads and buns. \$10/guest. Minimum 30 guests.

Sliders

Mini cheeseburgers, house sauce, lettuce and vine-ripened tomato, sweet bun. \$5 per/guest. Minimum 60 sliders.

Flambéed Shrimp – Action Station

Shrimp flambéed in tequila with a citrus cilantro cream. \$24/dozen. Minimum 12 dozen.

Flambéed Seasonal Fruit Crepes – Action Station

Seasonal fruit and brown sugar flambéed with vanilla cognac served over fresh crepes with fresh vanilla whipped mascarpone cream. \$9/guest. Minimum 50 guests.

Kid's Menu

Reduced rates are provided for kids under the age of 13, as follows:

- Kids 5 & under are free.
- Kids 6 - 12 are half price.
- Kids may also pre-order items from our Junior Menu at the menu rates.

Meanwhile, back at the bar...

Beverage Service

Spirits based on 1 oz pours Draft Beer on Tap, 16 oz pints

Highballs (well stock)	\$6.00	Beer - Domestic	\$5.75
Highballs (premium)	\$7.00 & up	Beer - Import	\$6.19 & up
Caesars	\$9.25	Beer - Tall Cans	\$7.38
Cocktails	\$7.25 & up	Beer - Draft on Tap	\$6.50
Liqueurs	\$6.00 & up	Guinness on Tap	\$7.50
Coolers	\$6.19	Strongbow on Tap	\$7.50
Fountain pop & juice	\$2.00		

Wine

	Glass (6 oz)	Bottle
House White		
Organic Pinot Grigio, Vento De Mare, 2013, Sicily, Italy.	\$8.00	\$29.00
House Red		
Organic Merlot, Flaco, 2013, Toledo, Spain.	\$8.00	\$32.00

Wine List

Our full Wine List is available for viewing and special wine requests are welcome.

Corkage for Table Wine

We offer a corkage fee of \$20 per bottle for table wine during dinner. Gratuity of 18% on retail value.

Bar Options

♡ Host bar

Host settles the total tab for the drinks. 18% gratuity added to invoice.

♡ Subsidized bar

Guests pay a Loonie or Twoonie (your choice) and the balance is settled by the Host. Gratuity of 18% added to host invoice and shall include the subsidized portion.

♡ Drink tickets

The host may purchase drink tickets to better budget and control costs. 18% gratuity added to invoice.

♡ Cash bars

Guests pay for their own drinks. Prices do not include gratuity. Gratuities at the discretion of guests.

Thank you for considering us to host your event!

Notes & Special Requests...

Questions & Answers

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

Please contact Kevin Heise at 403.202.2000 ext. 306 or email kevin@springbanklinks.com to arrange a viewing.



Springbank
Links

GOLF CLUB