



*Celebrate 2019  
Your Event*



Springbank  
Links





*Celebrate every occasion at Springbank Links!*





# Celebrate!

We're excited to celebrate your special day with you. Whether you're celebrating a birthday, a graduation, a new baby, or simply life's special moments with friends and family... we're here to help you create a memorable event.

You're welcome to bring in your own decor and accents to make your event special. If you would like specific decor and / or colour choices for linens, chairs and more, please talk to us - we'd be happy to work with you to make your vision come to life.

## Location

Springbank Links is located just 20 minutes to the west of Calgary from downtown, in the community of Springbank. Our address is 125 Hackamore Trail.

## Capacities and room rental rates

In our Gallery venue space, a soaring 25 foot vaulted ceiling greets you with floor to ceiling windows. Enjoy incredible views overlooking the Bow River Valley, Bearspaw Reservoir and the city skyline. This space accommodates up to 110 guests seated for dinner, or 160 for a mingling cocktail party.

If you'd like an outdoor space to mix and mingle (weather permitting), add on our elevated Gallery Deck. This location accommodates up to 160 guests.

If you are hosting a lunch or dinner with us, the room rental is included at no charge. For cocktail parties and non-food occasions, please inquire.





*Where memories are made...*





# Appetizers

Add desirable appetizers to any dining package. Your guests will appreciate having something to nibble on as they arrive and socialize! Our Executive Chef and his culinary team will happily customize your starters as needed to make your event perfect. Please advise of any dietary needs or concerns.

## Platters (minimum of 30 guests)

Chef's artisan cheese platter	\$9/guest
domestic & imported cheese with grapes and crackers	
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
Springbank salmon baked with a blend of house spices	\$175/platter for 30 people

The following selections are priced per dozen with minimum order of two dozen per selection.

## Hot Appetizers

Crab Cakes with ponzu aioli	\$30
Chicken satay skewers with spicy peanut sauce	\$25
Spanikopita served with tzatziki	\$18
Sautéed sambuca orange prawns	\$26
Bacon wrapped scallops	\$26
Shrimp glazed with maple bourbon sauce	\$26
Spicy vegetarian samosas served with mango chutney	\$22
Vegetarian spring rolls with sweet chili sauce	\$19
Tempura assorted vegetables	\$16
Steak skewers with a honey mustard sauce	\$25
Tempura shrimp	\$26

## Cold Appetizers

Tomato bruschetta on toasted crostini	\$16
Cherry tomato, bocconcini & basil skewers, drizzled with balsamic reduction	\$25
Teriyaki beef with cucumber	\$26
Bloody Mary shots two prawns, celery and spicy cocktail sauce	\$33
Smoked salmon crostinis	\$26
crispy crostini, smoked salmon, crème fraîche and tobiko	



# Platinum Buffet | All-inclusive

Guests will enjoy two entrees and choice of three salads, seasonal vegetables and choice of: roasted baby potatoes, smashed red potatoes or basmati rice, plus crudité's with house-made ranch, fresh fruit platter, baked rolls and butter.

## Also enjoy...

- One hour of open bar cocktail reception
- One glass of red or white house wine at dinner per guest
- Champagne toast whenever you wish
- Unlimited ice water, coffee, tea, fountain pop and juice, iced tea, lemonade

## Carved Items: *choose one*

Slow Roasted AAA Alberta Black Angus Beef with horseradish jus \$90/guest

Slow Roasted AAA Alberta Black Angus Prime Rib, with cabernet & rosemary jus and horseradish sauce \$96

Herb Crusted AAA Striploin Steak with peppercorn au jus \$96

Maple Dijon Baked Ham with maple & Dijon mustard glaze and maple sauce \$77

Roasted Leg of Lamb; mint au jus \$96

Sweet Chilli Chicken or Teriyaki Beef Kabobs; mushrooms, onions, peppers, and tomatoes \$90

## Entree: *choose one*

Chicken Forester  
Wild mushrooms and sauce

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

Chicken Parmesan  
Breaded chicken topped with marinara sauce and mozza cheese

Spinach & Cheese Cannelloni Vegetarian  
White wine sauce

Dijon Herb Crusted Salmon (add \$3/guest)  
Garden fresh herbs and lemon butter sauce

## Salads: *choose three*

Organic Mixed Greens • Greek Salad • Spinach Salad • Pasta Salad • Caesar Salad  
Tomato & Cucumber • Potato Salad • Coleslaw





# Gold Buffet

Guests will enjoy two entrees with choice of three salads, seasonal vegetables and choice of roasted baby potatoes, smashed red potatoes or basmati rice, plus crudité's with house-made ranch, fresh fruit platter, baked rolls and butter.

## Also enjoy...

- Champagne toast whenever you wish
- Unlimited ice water, coffee, tea, fountain pop and juice, iced tea, lemonade

## Carved Items: *choose one*

Slow Roasted AAA Alberta Black Angus Beef with horseradish jus \$56/guest

Slow Roasted AAA Alberta Black Angus Prime Rib, with cabernet & rosemary jus and horseradish sauce \$62

Herb Crusted AAA Striploin Steak with peppercorn au jus \$62

Maple Dijon Baked Ham with maple & Dijon mustard glaze and maple sauce \$48

Roasted Leg of Lamb; mint au jus \$60

Sweet Chilli Chicken or Teriyaki Beef Kabobs; mushrooms, onions, peppers, and tomatoes \$56

## Entree: *choose one*

Chicken Forester  
Wild mushrooms and sauce

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

Chicken Parmesan  
Breaded chicken topped with marinara sauce and mozza cheese

Spinach & Cheese Cannelloni Vegetarian  
White wine sauce

Dijon Herb Crusted Salmon (add \$3/guest)  
Garden fresh herbs and lemon butter sauce

## Salads: *choose three*

Organic Mixed Greens • Greek Salad • Spinach Salad • Pasta Salad • Caesar Salad  
Tomato & Cucumber • Potato Salad • Coleslaw



# Silver Buffet

Guests will enjoy one entree with choice of two salads, seasonal vegetables and choice of roasted baby potatoes, smashed red potatoes or basmati rice, plus crudité's with house-made ranch, fresh fruit platter, baked rolls and butter. Beverage service included with unlimited water, coffee, tea, fountain pop and juice, ice tea, lemonade.

## Carved Items: *choose one*

Slow Roasted AAA Alberta Black Angus Beef with horseradish jus \$46/guest

Slow Roasted AAA Alberta Black Angus Prime Rib, with cabernet & rosemary jus and horseradish sauce \$52

Herb Crusted AAA Striploin Steak with peppercorn au jus \$52

Maple Dijon Baked Ham with maple & Dijon mustard glaze and maple sauce \$38

Roasted Leg of Lamb; mint au jus \$52

Sweet Chilli Chicken or Teriyaki \$46

Beef Kabobs; mushrooms, onions, peppers, and tomatoes

## Salads: *choose two*

Organic Mixed Greens

Greek Salad

Spinach Salad

Pasta Salad

Caesar Salad

Tomato & Cucumber Potato Salad

Coleslaw

*"The food you prepared for my mother's birthday was amazing!  
The staff were very accomodating."* - JoAnne K.





# Platinum Plated | *All Inclusive*

Guests will enjoy one entree and choice of salad with seasonal vegetables plus choice of: roasted baby potatoes, smashed red potatoes or rice, fresh baked rolls and butter. Up to 80 guests.

## Also enjoy...

- One hour of open bar cocktail reception
- One glass of red or white house wine at dinner per guest
- Champagne toast whenever you wish
- Unlimited ice water, coffee, tea, fountain pop and juice, iced tea, lemonade

## Entrees

Slow Roasted AAA Alberta Black Angus Prime Rib cabernet & rosemary jus and horseradish sauce \$87/guest

Herb Crusted AAA Striploin Steak, peppercorn au jus \$87

Roasted Leg of Lamb with mint au jus \$87

Slow Roasted AAA Alberta Black Angus Beef with horseradish jus \$81

Sweet Chili Chicken or Teriyaki Beef Kabobs with mushrooms, onions, peppers, and tomatoes \$81

Maple Dijon Baked Ham with maple & Dijon mustard glaze and maple sauce \$72

## Salads (choose 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



# Gold Plated

Guests will enjoy one entree served with seasonal vegetables and choice of: roasted baby potatoes, smashed red potatoes or rice and choice of salad, fresh baked rolls and butter. Up to 80 guests.

## Also enjoy...

- Champagne toast whenever you wish
- Unlimited ice water, coffee, tea, fountain pop and juice, iced tea, lemonade

## Entrees

Slow Roasted AAA Alberta Black Angus Prime Rib cabernet & rosemary jus and horseradish sauce	\$53/guest
Herb Crusted AAA Striploin Steak, peppercorn au jus	\$53
Roasted Leg of Lamb with mint au jus	\$53
Slow Roasted AAA Alberta Black Angus Beef with horseradish jus	\$47
Sweet Chili Chicken or Teriyaki Beef Kabobs with mushrooms, onions, peppers, and tomatoes	\$47
Maple Dijon Baked Ham with maple & Dijon mustard glaze and maple sauce	\$39

## Salads (choose 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





# Desserts and Late Night Snacking

## Dessert & Cakes

Assorted squares & fresh berries

\$5/guest

Premium cakes of your choice, plated

\$8

Serve up a late night snack to treat your guests to a wonderful ending to your event.

## Stone Oven Pizza Bar

A variety of 10" hand-made pizzas from our menu. Baked in our authentic stone oven.  
\$350 for 20 pizzas; additional \$17.50 each.

## Poutine Bar

Twisted French fries, cheese curds, rich gravy  
\$320 for 40 guests; \$8 each additional guest

## Deli & Cheese Bar

Assortment of cold cuts, cheeses, mustards, breads and buns  
\$400 for 40 guests; \$10 each additional guest.

## Sliders

Mini cheeseburgers, house sauce, lettuce and vine-ripened tomato, sweet bun.  
\$300 for 50 sliders; \$5 each additional slider.

## Mini Spolumbo Chicken & Apple Sausages

Mini chicken and apple sausages, buns, mustards, ketchup, caramelized onions.  
\$300 for 50 servings; \$5 each additional spolumbo.

## Flambéed Shrimp

Shrimp flambéed in tequila with citrus cilantro.  
\$300 for 12 dozen; \$25 per additional dozen.

## Flambéed Seasonal Fruit Crepes

Seasonal fruit and brown sugar flambéed with vanilla cognac served over fresh crepes with fresh vanilla whipped mascarpone cream.  
\$450 for 50 servings; \$9 per additional crepe.



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# Birthday Cake

There is no charge to bring in a birthday or celebration cake.

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.

Whipped cream, fruit coulis and/or fresh fruit is available from our kitchen at additional cost(s), please inquire in advance to ensure that appropriate supplies are available on your day.

Springbank Links does not offer cake creation services, but we'd be pleased to recommend someone who can assist - just ask.





# Bar Services

Our standard bar includes rye, white, dark and spiced rum, vodka, various premium spirits, domestic and imported wine and beer...including 16 taps!

Choose the bar service that best suits your event:

Host Tab	All liquor ordered is invoiced to the host.
Cash Only	Guests pay for their liquor ordered, gratuity at guests' discretion.
Partial Host Tab	Partially paid by the host ("toonie" or "loonie" bar for guests).
Drink Tickets	Allocate a number of drink tickets for the host to cover then offer a cash bar.

## Pricing

Spirits, 1 oz pours

Draft Beer on Tap, 16 oz pints

Highballs (well stock)	\$6	Beer - Domestic	\$5.75
Highballs (premium)	\$7 & up	Beer - Import	\$6 & up
Caesars	\$7.25	Beer - Tall Cans	\$7
Cocktails	\$7.25 & up	Beer - Draft on Tap	\$6.75 & up
Liqueurs	\$6 & up	Guinness on Tap	\$7.75
Coolers	\$6	Cider on Tap	\$7.75

Wine	\$8 (6 oz)
	\$10.5 (9 oz)
	\$19.5 (1/2 Litre)

House White: Pinot Grigio, La Vite, Veneto, Italy

House Red: Merlot, Leone San Marco, Veneto, Italy.

A full wine list is available and special wine requests are welcome. We offer a corkage fee of \$15 per bottle for table wine during dinner, plus a gratuity of 18% on retail value.  
18% gratuity added to all bar services, excluding "cash only" bars.



# Why Choose Us

At Springbank Links, we understand that the little things go a long way towards making your special day as stress-free as it can be. Expect the best!

Flexibility

Friendly, attentive staff

Exceptional service & menu

Discounted menu items for attending children

(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.)

Amazing scenery, with golf course carts and escort provided for on-site photos

Private rooms

Clear microphone & sound system

Large screen presentations (slideshows, PowerPoint, etc.)

Band/DJ area with dedicated power.

Dance & lighting sound system available (extra fee applies)

We welcome you to come to set up and decorate well in advance (not the morning of!) We're also happy to store your belongings for "next day" pick up.

Enjoy less running around when you book with us. If you have a special request, please let us know - we'd love to help make your event incredible!

For reservations or questions, contact:

Kevin Heise

403-202-2000 ext. 306

[kevin@springbanklinks.com](mailto:kevin@springbanklinks.com)



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*Plan an amazing event at Springbank Links*

