



# Wedding Package 2021



Springbank  
Links

# Celebrate!

We're excited to celebrate your special day with you. Whether you're looking for the perfect place to hold an engagement party, your rehearsal dinner, a bridal shower or the big day itself... we'll help you create a memorable event.

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

## LOCATION

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

## THE VENUE

In The Gallery venue space, a soaring 25 foot vaulted roofline 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 reception style cocktail party.

If you like an outdoor ceremony choose from lakeside manicured green space or our giant deck elevated above the golf course with breathtaking views (up to 160 guests).







*Discover your dreams at Springbank Links*





# 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: 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
- Springbank salmon baked with a blend of house spices \$175/platter for 30 people

## 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 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, crispy crème fraiche and tobiko \$26



# Platinum Buffet - All Inclusive

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

## ALSO ENJOY...

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

## 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   | \$90       |
| • Beef kabobs; mushrooms, onions, peppers, and tomatoes  |            |

## ENTRÉE - 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 with white wine sauce
- Dijon herb crusted salmon: garden fresh herbs and lemon butter sauce (add \$3/guest)

## SALADS:

- |                        |                     |                 |               |
|------------------------|---------------------|-----------------|---------------|
| • Organic mixed greens | • Greek salad       | • Spinach salad | • Pasta salad |
| • Caesar salad         | • Tomato & cucumber | • Potato salad  | • Coleslaw    |





# Gold Buffet

Guests will enjoy two entrées with choice of three salads, seasonal vegetables and choice of roasted baby potatoes, smashed red potatoes or basmati rice, plus crudités 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       |

## ENTRÉE - 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 with white wine sauce
- Dijon herb crusted salmon: garden fresh herbs and lemon butter sauce (add \$3/guest)

## SALADS:

- |                        |                     |                 |               |
|------------------------|---------------------|-----------------|---------------|
| • Organic mixed greens | • Greek salad       | • Spinach salad | • Pasta salad |
| • Caesar salad         | • Tomato & cucumber | • Potato salad  | • Coleslaw    |



# Silver Buffet

Guests will enjoy one entrée with choice of two salads, seasonal vegetables and choice of roasted baby potatoes, smashed red potatoes or basmati rice, plus crudités 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 beef kabobs; mushrooms, onions, peppers, and tomatoes             | \$46       |

## SALAD - choose two

- Organic mixed greens
- Greek salad
- Spinach salad
- Pasta salad
- Caesar salad
- Tomato & cucumber potato salad
- Coleslaw



# Gold Plated

Guests will enjoy one entrée 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

## ENTRÉES

- 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

## SALAD - 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

*Guests will enjoy one entrée 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.*

## 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.



# Wedding Cake

*There is no charge to bring in your wedding 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 Service

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

## PRICING

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

Spirits: 1 oz pours

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

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)	

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 toward 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

*Springbank Links Golf Club is not responsible for any lost, or stolen items. Any damages to the building and or property, are the responsibility of 'The Host' or person booking the event. Any injuries to any of the patrons of the event is also the responsibility of 'The Host' or person booking the event. Third party insurance is permitted, should the second party choose to do so at their expense.*

