



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. We'll work with you to meet your vision.

LOCATION

Springbank Links is located just minutes west of Calgary city limits, in the community of Springbank.

THE VENUE

We have two sides to our clubhouse with a treed front entrance, a quaint firebowl area and a huge deck overlooking the Bow River Valley, Bearspaw Reservoir and the city skyline.

The Gallery side features a soaring 25-foot pine roofline and windows from floor to ceiling to showcase the incredible west/south/north views. A modern bar takes up the other end. With contemporary woodworking, cool LED lighting, a live wall, a wine wall and 16 taps centering an 18-foot white onyx bar.

The larger west wing is the Event Centre and offers a private bar, dance floor areas, a crystal-clear sound system for speaking and music, 3 large screen TV's and a massive 16 X 9-foot screen for photo backdrops or video presentations... your guests will be blown away!



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 to make your event perfect. Please advise of any dietary needs or allergy concerns.

PLATTERS – (Feeds 20-25 guests)

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|--|-------|
| • Seasonal Fruit Platter | \$70 |
| • Seasonal Vegetable Platter with house-made dill dip | \$50 |
| • Chef's Artisan Cheese Platter - domestic & imported cheese with grapes and crackers | \$100 |
| • Deli Meat Platter with cheese, breads, rolls and mustards | \$100 |
| • Caprese Platter - Bocconcini, Roma tomatoes, balsamic reduction, Vertical Garden basil | \$75 |

HOT APPETIZERS – (per dozen)

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|--|------|
| • Chicken satay skewers with spicy peanut sauce | \$25 |
| • Spanikopita served with tzatziki | \$18 |
| • Sautéed sambuca orange prawns | \$26 |
| • Spicy vegetarian samosas with mango chutney | \$22 |
| • Vegetarian spring rolls with sweet chili sauce | \$19 |
| • Steak skewers with a honey mustard sauce | \$25 |
| • Bite-size Korean chicken & waffles | \$25 |

COLD APPETIZERS – (per dozen)

- | | |
|---|------|
| • Tomato bruschetta on toasted crostini | \$16 |
| • Teriyaki beef with cucumber | \$26 |
| • Bloody Mary shots two prawns, celery & spicy cocktail sauce | \$33 |
| • Smoked salmon crostinis, crispy crème fraîche & tobiko | \$26 |
| • Tuna poke shots: Ahi, cucumber, mango, avocado & wonton crisps. | \$26 |



Gold Buffet

Guests will enjoy two entrées with choice of three salads, seasonal vegetables and choice of roasted baby potatoes, garlic mashed potatoes or basmati rice, baked rolls and butter.

ALSO ENJOY...

- Champagne reception
- Unlimited ice water, coffee, tea, fountain pop & juice, iced tea, lemonade

CARVED ITEMS - choose one

- | | |
|--|------------|
| • Slow roasted AAA Alberta beef with horseradish jus | \$52/guest |
| • Slow roasted AAA Alberta prime rib, with cabernet & rosemary jus & horseradish sauce | \$68 |
| • Slow roasted AAA striploin steak with peppercorn au jus | \$60 |
| • Baked ham with maple & dijon mustard glaze and stone ground mustard | \$48 |
| • Roasted leg of lamb with mint au jus | \$60 |

ENTRÉE - choose one

- Chicken Forester: creamy wild mushroom sauce
- Chicken Puttanesca: spicy tomato, olive and caper sauce and fresh parmesan cheese
- Spinach & Cheese Cannelloni Vegetarian with white wine cream sauce
- Dijon Herb Crusted Salmon: garden fresh herbs and lemon butter sauce (add \$3/guest)

SALADS:

- | | | |
|--------------------------|------------------------|-----------------|
| • Vertical Garden greens | • Greek salad | • Spinach salad |
| • Caesar salad | • Roasted potato salad | • Quinoa salad |



Silver Buffet

Guests will enjoy one entrée with choice of three salads, seasonal vegetables and choice of roasted baby potatoes, smashed red potatoes or basmati rice, 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 beef with horseradish jus | \$42/guest |
| • Slow roasted AAA Alberta prime rib, with cabernet & rosemary jus and horseradish sauce | \$58 |
| • Slow roasted AAA striploin steak with peppercorn au jus | \$52 |
| • Baked ham with maple & dijon mustard glaze and maple sauce | \$38 |
| • Roasted leg of lamb with stone ground mustard | \$52 |
| • Roasted leg of lamb, with mint au jus | \$52 |

SALAD - choose two

- Vertical Garden greens
- Caesar salad
- Greek salad
- Roasted potato salad
- Spinach salad
- Quinoa salad

KID'S DISCOUNT!

For both buffets (Gold & Silver), young children and pre-teens receive:

- 5 & under, no charge
- 6-12, half price
- 13+, regular rate



Plated + Served

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

ALSO ENJOY...

- Champagne reception
- Unlimited ice water, coffee, tea, fountain pop and juice, iced tea, lemonade

ENTRÉES - Select two for guests to choose from

- | | |
|---|------------|
| • Slow roasted AAA Alberta prime rib
cabernet & rosemary jus | \$58/guest |
| • Slow roasted AAA striploin steak, peppercorn au jus | \$53 |
| • Roasted leg of lamb with mint au jus | \$53 |
| • Oven roasted chicken breast (bone-in/skin on) with wild
mushroom cream sauce | \$47 |
| • 24-hour, red wine braised, AAA Alberta beef,
shortrib with truffle jus | \$53 |
| • Vegan: Roasted cauliflower steak with wild
mushroom risotto | \$53 |

SALAD - Choose one

- Vertical Garden Greens, Rainbow Chard & Winterbox Kale with cherry tomatoes, cucumber, radish, spiced pepitas, sundried cranberries, goat cheese & house vinaigrette
- Verticle Caesar: Vertical Garden kale & crispy Romaine hearts with house-smoked bacon, baked garlic croutons. Tossed in a creamy garlic parmesan dressing
- Spinach Salad: baby spinach with crumbled goat cheese, dijon vinaigrette, sliced strawberries and candied pecans
- Greek Salad: Mediterranean vegetables, olive oil, fresh lemon juice, fine herbs and feta



Desserts & Late Night

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.

- **NY Sicilian Pizza**

Hand-made, Sicilian-style with a thicker crust and cut into squares for easy snacking.

\$300 for 4 trays, extra trays: \$60 each

- **Poutine Bar**

French fries, cheese curds, rich gravy. \$300 for 40 guests; \$7 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**

Mini chicken and/or spicy Italian sausage, buns, mustards, ketchup, caramelized onions.

\$300 for 50 servings; \$5 each additional spolumbo.



Wedding Cake

There is no charge to bring in your wedding cake. In fact, we encourage it!

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. Please inquire for custom pricing.

Springbank Links does not offer wedding 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, pink whitney, rye, gin, tequila, 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, 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 a cash bar.</i>

PRICING

Wine pours: 6 oz, 9 oz, 1/2 liter or by the bottle.

Spirits: 1 oz pours

Draught on Tap: 16 oz pints

Guinness on Tap: 20 oz pint

• Highballs (well stock)	\$6.50	• Beer - Domestic	\$6 & up
• Highballs (premium)	\$7 & up	• Beer - Import	\$6 & up
• Caesars	\$7 & up	• Beer - Tall cans	\$7 & up
• Cocktails	\$7.25 & up	• Beer - Draught on tap	\$7.50 & up
• Liqueurs	\$6 & up	• Guinness on tap	\$9.25
• Coolers	\$7 & up		
• Wine	varies with selection		

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. An 18% gratuity will be added to all bar services, excluding cash 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
- We grow 100% Pesticide-Free and non-GMO produce and ingredients to use in our on-site Vertical Garden Farm for our menu and fancy cocktails.
- AMAZING scenery
- Golf course carts and escort provided for on-site photos
- Set-up and decorate in advance (not the morning of!)
- Next day pick-up
- 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)
- Set-up, decorate in advance (not the morning of!)
- Next day pick-up

If you have a special request, please let us know - we'd love to help make your day incredible!

For reservations or questions, contact:
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