



Wedding Package 2022



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 an unforgettable day.

LOCATION & CAPACITIES

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

We can accommodate groups of up to 130 for seated banquet dinners and 225 guests for mingling-style cocktail parties.

THE VENUE

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

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 and 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. Lets amaze your guests!



Appetizers

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

First four items feeds 20-25 guests
Charcuterie Board feeds 40-50 guests

- Seasonal Fruit Platter \$75
- Seasonal Vegetable Platter with house-made dill dip \$50
- Caprese Platter - Bocconcini, Roma tomatoes, balsamic reduction, Vertical Garden basil \$75
- Grand Charcuterie Board - deli meats, cheese variety, buns and mustards \$150

HOT APPETIZERS

Priced per dozen. Minimum order 4 dozen of any one item.

- Chicken satay skewers with spicy hoisin sauce \$25
- Spanikopita served with tzatziki \$19
- Sautéed sambuca orange prawns \$28
- Vegetarian spring rolls with sweet chili sauce \$19
- Steak skewers with a honey mustard sauce \$26
- Bite-size Korean chicken & waffles \$28

COLD APPETIZERS

Priced per dozen. Minimum order 4 dozen of any one item.

- Tomato bruschetta on toasted crostini \$18
- Smoked salmon crostinis, crispy crème fraiche & tobiko \$26
- Tuna poke shots: Ahi, cucumber, mango, avocado & wonton crisps. \$28



Silver Buffet

Guests will enjoy one entrée with choice of two salads, seasonal vegetables and Bride's potato (her choice of roasted baby potatoes or garlic mashed), 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 red wine demi-glace and horse radish \$45/guest
- Slow roasted AAA Striploin Steak with peppercorn au jus \$50
- Slow roasted AAA Alberta Prime Rib, red wine demi-glace and horse radish \$55

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

SALAD - choose two

- **Vertical Garden Greens:** Rainbow Chard & Winterbor 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 pecans
- **Greek Salad:** Mediterranean vegetables, olive oil, fresh lemon juice, fine herbs and feta



Gold Buffet

Guests will enjoy two entrée with choice of two salads, seasonal vegetables and Bride's potato (her choice of roasted baby potatoes or garlic mashed), baked rolls and butter. Beverage service included with unlimited water, coffee, tea, fountain pop and juice, ice tea, lemonade.

ALSO ENJOY...

- Champagne reception. 5-ounces of chilled Prosecco in champagne flutes for each adult guest.

CARVED ITEMS - choose one

- Slow roasted AAA Alberta Beef with red wine demi-glace and horse radish \$55/guest
- Slow roasted AAA Striploin Steak with peppercorn au jus \$60
- Slow roasted AAA Alberta Prime Rib, red wine demi-glace and horse radish \$65

SECOND 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)

SALAD - choose two

- **Vertical Garden Greens:** Rainbow Chard & Winterbor 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 pecans
- **Greek Salad:** Mediterranean vegetables, olive oil, fresh lemon juice, fine herbs and feta



Plated + Served

Plated service is available for up to 60 guests.

Provide your guests their choice of dinner entree. The Bride selects two of the below entrees to go out as choices with the invitation. The guests shall advise their option via their RSVP.

Each entree served with the Bride's choice of salad to start, fresh dinner rolls, seasonal steamed vegetables and the Bride's choice of either herb roasted baby potatoes or garlic mashed. Yes, SHE decides.

ALSO ENJOY...

- Champagne reception. 5-ounces of chilled Prosecco in champagne flutes for each adult guest.
- Unlimited ice water, coffee, tea, fountain pop and juice, iced tea, lemonade

ENTRÉES

Provide two options for your guests. Please note the Vegan option is in addition and would not count as one of your two choices.

- Vegan: Roasted Cauliflower Steak \$50
- Oven Roasted Chicken Supreme. Bone-in, skin-on breast with creamy wild mushroom sauce \$55
- Short Rib Dinner. AAA Alberta, braised with a red wine truffle jus \$60
- Slow Roasted AAA Striploin Steak, peppercorn au jus \$65
- Slow roasted AAA Alberta Prime Rib red wine demi-glace and horse radish \$70/guest

SALAD

Bride selects one salad for guests

- **Vertical Garden Greens:** Rainbow Chard & Winterbor 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 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 at 10:00 pm to treat your guests and keep them dancing!

• True NY Style Pizza

Neapolitan New York crust, real mozzarella, house-tomatoe sauce with choice of toppings. Minimum order of 6 pies (XLs, 8 slices per).

250 for 6. Extra pies: \$40 each
(factors late night labour)

• Grand Charcuterie Board

Deli meats, cheese variety, buns and mustards.

\$150

• 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 some excellent custom bakers who can assist.



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	\$6.50 & up
• Highballs (premium)	\$7 & up	• Beer - Import	\$7 & up
• Caesars	\$7 & up	• Beer - Tall cans	\$8 & up
• Cocktails	\$7.25 & up	• Beer - Draught on tap	\$7 & 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 \$20 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 where guests may tip as they see fit.



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! We include the following built into the price of your plate, so you are not hit with the plus, plus, plus charges.

- Flexibility
- Friendly, attentive staff
- Exceptional service & menu
- AMAZING scenery
- Golf carts and escort provided for on-site photos (up to 4 carts or our 8-person shuttle cart)
- Set-up and decorate in advance (not the morning of!)
- Next day pick-up of any wedding supplies
- Clear microphone & sound system
- Table linens and cloth napkins
- Gift table, head table, with skirting
- Large screen presentations (slideshows, PowerPoint, etc.)
- Band/DJ area with dedicated power.
- Dance & lighting sound system available (extra fee applies)
- We have our very own Vertical Garden Farm located behind the clubhouse. In it, we grow 100% Pesticide-Free and Non-GMO produce and ingredients to use in our menu and fancy cocktails. Enjoy!

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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