



# 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, 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 and a huge deck overlooking the Bears paw Reservoir and the Bow River valley.

Our 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 our 18-foot white onyx bar.

Our larger west wing is called 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. Let's 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.

For our appetizers below as well as our menu options in the pages ahead, we have built the gratuity into the price of the item or plate, so you are not hit with any 'plus, plus, plus' surprise pricing or charges. Please see the last page ('Why Choose Us?') for everything included in our pricing.

## PLATTERS

The first three items feeds 20-25 guests. The Charcuterie Board feeds 40-50 guests.

- |  |       |
|--|-------|
| • Seasonal Fruit Platter   | \$95  |
| • Seasonal Vegetable Platter with house-made dill dip                                    | \$70  |
| • Caprese Platter - Bocconcini, Roma tomatoes, balsamic reduction, Vertical Garden basil | \$95  |
| • Grand Charcuterie Board - deli meats, cheese variety, buns and mustards                | \$225 |

## HOT APPETIZERS

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

- |  |      |
|--|------|
| • Chicken satay skewers with spicy hoisin sauce  | \$29 |
| • Spanikopita served with tzatziki               | \$24 |
| • Vegetarian spring rolls with sweet chili sauce | \$23 |
| • Steak skewers with a honey mustard sauce       | \$33 |
| • Bite-size Korean chicken & waffles             | \$33 |
| • Prawn & Chorizo skewers                        | \$33 |

## COLD APPETIZERS

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

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|---|------|
| • Tomato bruschetta on toasted crostini   | \$22 |
| • Smoked salmon crostinis, crispy crème fraiche & tobiko                                | \$31 |
| • Prosciutto & cantaloup skewers  | \$28 |
| • Tuna poke spoons: Ahi, cucumber, mango, avocado & wonton crisps.                      | \$33 |
| • Caprese spoons: Bocconcini, Roma tomatoes, balsamic reductions, Vertical Garden basil | \$26 |

Please advise of any dietary needs or allergy concerns. GST in addition. Gratuity is included in menu pricing.



# Gold 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.

Unlimited non-alcoholic beverages are included; water, coffee, tea, fountain pop, orange juice, cranberry juice, ice tea and lemonade.

## CARVED ITEMS - choose one

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

## KID'S DISCOUNT!

For both buffets (Gold & Platinum), 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

Please advise of any dietary needs or allergy concerns. GST in addition. Gratuity is included in menu pricing.





# Platinum 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.

Unlimited non-alcoholic beverages are included; water, coffee, tea, fountain pop, orange juice, cranberry juice, ice tea and 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 horseradish  | \$75/guest |
| • Slow roasted AAA Striploin Steak with peppercorn au jus                 | \$80       |
| • Slow roasted AAA Alberta Prime Rib, red wine demi-glace and horseradish | \$85       |

## 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 \$6/guest)

Please advise of any dietary needs or allergy concerns. GST in addition. Gratuity is included in menu pricing.

## 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

## KID'S DISCOUNT!

Please see previous page (Gold Buffet). The same price structure applies for kids and pre-teens.



# 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 the choices with the wedding invitation. The guests shall advise their option via their RSVP.

Each entree will be 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 non-alcoholic beverages are included; water, coffee, tea, fountain pop, orange juice, cranberry juice, ice tea and 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.

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|---|------------|
| • Vegan: Roasted Cauliflower Steak  | \$60       |
| • Oven Roasted Chicken Supreme. Bone-in, skin-on breast with creamy wild mushroom sauce | \$65       |
| • Short Rib Dinner. AAA Alberta, braised with a red wine truffle jus                    | \$70       |
| • Slow roasted AAA Alberta Beef with red wine demi-glace and horseradish                | \$70       |
| • Slow Roasted AAA Striploin Steak, peppercorn au jus                                   | \$75       |
| • Slow roasted AAA Alberta Prime Rib red wine demi-glace and horseradish                | \$80/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

Please advise of any dietary needs or allergy concerns. GST in addition. Gratuity is included in menu pricing.





# Desserts & Late Night

Serve up a late night snack at 10:00 pm to treat your guests and keep them dancing!

## PRICING INCLUDES:

- Chef labour to stay and prepare your late night feast; and
- Gratuity.

### • True NY Style Pizza

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

\$300 for 6. Extra pies: \$50 each

### • Grand Charcuterie Board

Deli meats, cheese variety, crustinis and mustards.

\$225

### • Cheeseburger Sliders

Mini cheeseburgers, house sauce, lettuce, vine-ripened tomato, sweet bun.

\$350 for 50 sliders; \$6 each additional slider.

### • BBQ Pulled Pork Sliders

House-smoked pork, pulled and sauced with fresh 'slaw on a sweet bun

\$350 for 50 sliders, \$6 each additional slider

### • Mini Spolumbo

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

\$350 for 50 servings; \$6 each additional spolumbo.

## DESSERT & CAKES

- |                                    |           |
|------------------------------------|-----------|
| • Assorted squares & fresh berries | \$7/guest |
| • Premium cakes of your choice     | \$9       |

Please advise of any dietary needs or allergy concerns. GST in addition. Gratuity is included in menu pricing.



# 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.

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: white, dark and spiced rum, vodka, pink whitney, rye, gin, tequila, various premium spirits, domestic and imported wine and beer...including 16 crafty 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, 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 a cash bar.

## 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		
• Prosecco	\$7 & up		

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. GST is in addition



# 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! A reminder we include the gratuity on appetizers and menu options as well as the following so your budget does not grow on you.

- 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
- Unlimited non-alcoholic beverages with menu (Gold, Platinum & Plated packages)
- Cake knife, lifter, plates & forks.
- 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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