



Wedding Package 2026



SPRINGBANK LINKS
GOLF CLUB

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 up to 152 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 Bearspaw Reservoir and the Bow River valley.

The Gallery features a soaring 25-foot pine roofline and windows from floor to ceiling to showcase the incredible view. A modern bar takes up the other end with contemporary woodworking, cool LED lighting, a live wall, a wine wall, 4 large screen TV's (75", 75", 75", 85") and 20 craft beer and wine 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, and 4 large screen TV's (75", 75", 85", 85") for photo backdrops or video presentations.

Your ceremony may be held on our giant south deck with elevated views and glass panel railings (up to 120 guests) or on our manicured grass area on the back 9 (up to 225 guests).

FACILITY FEES

Budgets are a thing! We offer a variety of options in the following price ranges (based on the time or year):

- Ceremony, deck/grass: \$1,500 - \$2,500
- Cocktail hour, The Gallery: \$500 - \$750
- Private banquet, The Gallery: \$2,000 - \$5,000
- Private banquet, The Event Centre: \$1,500 - \$2,000



Why Choose Us

We understand that the little things go a long way toward making your special day stress-free. We have included all the 'extras' into the pricing of our facility fee(s) and the price per plate, so you are not surprised with any 'plus, plus, plus' costs or added expense.

INCLUDED:

- Flexibility
- Friendly, attentive staff with exceptional service
- Gratuity 'built-in' to our menu pricing
- Unlimited non-alcoholic beverages with dinner
- AMAZING scenery
- Golf carts and escort provided for on-site photos for you and your wedding party.
- Set-up and decorate in advance
- Next day pick-up of any wedding supplies
- Table linens and cloth napkins
- Gift table, signing table, cake table, DJ table with white or black skirting
- Head table with white skirting
- Round tables or rectangle tables (seat 6 or 8)
- No rehearsal fees
- Contemporary leather chairs
- Clear microphone & sound system
- Large screen presentations with TV's, synced together. (slideshows, PowerPoint, videos, etc.)
- Band/DJ area with dedicated power.
- Dance floor - set up to your floor design.
- Games Room to keep the kids busy.
- 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. **Cheers!**

**For questions, site tours
and reservations, please contact:**

Matt Winkler, Clubhouse & Event Manager
403.202.2000 X 312
matt@springbanklinks.com



Appetizers

Arrive and socialize! Our Executive Chef and culinary team will happily customize to make your event perfect.

PLATTERS

- Seasonal fruit platter \$95 (20-25 guests)
- Seasonal vegetable platter with house-made dill dip \$70 (20-25 guests)
- Caprese platter - bocconcini, roma tomatoes, balsamic reduction, vertical garden basil \$95 (20-25 guests)
- Grand charcuterie board - deli meats, cheese variety, buns and mustards \$225 (40-50 guests)

HOT APPETIZERS

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

- Chicken satay skewers with spicy hoisin sauce \$30
- Spanikopita served with tzatziki \$26
- Vegetarian spring rolls with sweet chili sauce \$28
- Steak skewers with a honey mustard sauce \$33
- Bite-size Korean fried chicken & waffles \$32
- Prawn & chorizo skewers \$36
- Pulled pork sliders topped with tangy 'slaw \$36

COLD APPETIZERS

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

- Tomato bruschetta on toasted crostinis \$22
- Smoked salmon crostinis, crispy crème fraîche & tobiko \$30
- Prosciutto & cantaloupe skewers \$28
- Tuna poke spoons: Ahi, cucumber, mango, avocado & wonton crisps. \$36
- Caprese spoons: bocconcini, roma tomatoes, balsamic reduction, vertical garden basil \$26

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



Gold Buffet

Guests will enjoy one entrée with choice of two salads, seasonal vegetables, roasted baby potatoes, fresh rolls and dessert.

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

CARVED ITEMS - select one

- | | |
|---|------------|
| • Slow roasted AAA Alberta beef with red wine demi-glace and horseradish | \$65/guest |
| • Slow roasted AAA striploin steak with peppercorn au jus | \$70 |
| • Slow roasted AAA Alberta prime rib, red wine demi-glace and horseradish | \$75 |

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 - select 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

DESSERT

- Top off a sweet day in a sweet way!
Dessert station includes: cake pops, brownies, truffles, assorted cakes & fresh berries.
- Bringing your own celebration cake is welcome (please see CAKE page ahead)

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



Platinum Buffet

Guests will enjoy two entrée with choice of two salads, seasonal vegetables, roasted baby potatoes, fresh rolls, dessert and chilled prosecco.

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

CHAMPAGNE CHEERS!

A welcome flute of chilled prosecco for each adult guest.
Let's get this party started!

CARVED ITEMS - select one

- | | |
|---|------------|
| • Slow roasted AAA Alberta beef with red wine demi-glace and horseradish | \$85/guest |
| • Slow roasted AAA striploin steak with peppercorn au jus | \$90 |
| • Slow roasted AAA Alberta prime rib, red wine demi-glace and horseradish | \$95 |

SECOND ENTRÉE - select one

Second entree cost is included in the above, except for the salmon option, please see below

- 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)

SALAD - select 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

DESSERT

Cake pops, brownies, truffles, assorted cakes & fresh berries.

KID'S DISCOUNT!

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

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



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:

- **True NY style pizza**

Neapolitan New York crust, real mozzarella, house-made 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, crostinis and mustards.

\$225 (feeds 40-50 guests)

- **Cheeseburger sliders**

Mini cheeseburgers, house-made 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

- Top off a sweet day in a sweet way! \$8/guest
Dessert station includes: cake pops, brownies, truffles, assorted cakes & fresh berries.
- Bringing your own celebration cake is welcome (please see next page)

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



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:

- \$2/guest for a self-serve station or served by family or friends; or
- \$3/guest if served by Springbank Links staff.

Whipped cream, fruit coulis and/or fresh fruit is available from our kitchen at an 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.



Meanwhile, Back at the Bar..

Our standard bar service includes: white, dark and spiced rum, vodka, rye, gin, tequila, various premium spirits, domestic and imported wine and beer...including 20 craft beer and wine 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.

Wine Corkage: \$25 per bottle for dinner wine.

Spirits: 1 oz pours

Draught on Tap: 16 oz pints

Guinness on Tap: 20 oz pint

• Highballs (well stock)	\$8 - \$12	• Wine	Varies with selection
• Highballs (premium)	\$10 - \$14	• Prosecco	\$9 flute
• Caesars	\$12 - 18	• Beer - Tall boys (473 ml)	\$9
• Cocktails	\$12 - \$18	• Beer - Draught on Tap	\$7.50 - 9.50
• Liqueurs	\$7 & up	• Scotch	\$12 - 25
• Coolers	\$7.50 - \$9	• Mocktails	\$8

A full wine list is available and special wine requests are welcome.

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

Let's make it a perfect day and AMAZE your guests!

