



*Cheers!*  
*Events Package*

# CELEBRATE!

Happy birthday! An anniversary? Graduation? Team Builder? Christmas party???...whatever you are celebrating, let's do it!

## 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", 100") 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.

## FACILITY FEES

Budgets are a thing! We offer a variety of options:

- Cocktails Hours & Parties, The Gallery: \$500 in-season | \$250 off-season
- Private banquet, The Gallery: \$5,000 in-season | \$1,000 off-season
- Private banquet, The Event Centre: \$500 + \$10 per guest over 50



# WHY CHOOSE US

We understand the little things go a long way to make your event 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
- Set-up and decorate in advance
- Next day pick-up of any event supplies
- Table linens and cloth napkins
- Round tables or rectangle tables (seat 6 or 8)
- 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. (\$200 set-up/tear-down fee)
- Games Area to keep the kids busy.

**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, garden basil \$95 (20-25 guests)
- Grand charcuterie board - deli meats, cheese variety, pickles and mustards \$225 (40-50 guests)
- Mediterranean platter - grilled garlic naan, roasted garlic hummus, fresh vegetables, spanakopita, house-made dill dip & tzatziki \$200 (20-25 guests)
- Sushi tray - fresh, hand-crafted, popular / assorted rolls \$300 (25-30 guests)
- Grand charcuterie board - deli meats, cheese variety, pickles 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, whipped Boursin, tobiko, chives \$30
- Prosciutto & cantaloupe skewers \$28
- Ahi Tuna poke, cucumber, mango avocado on wonton crisps. \$36
- Caprese skewers: bocconcini, cherry tomatoes, balsamic reduction, garden basil \$26

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



# CASUAL BUFFET

We are flexible to create a custom menu for you as well. Special menu requests are also available for any dietary restrictions or allergy concerns. Thinking of something different? We're flexible...Let's talk!

## SPOLUMBO BBQ - \$26

- Spicy Italian Spolumbo
- Chicken apple Spolumbo
- Fresh buns
- Springbank Caesar salad
- Shoestring fries
- Fresh toppings

## BBQ BURGER BAR - \$27

- AAA Alberta beef burger
- Shoestring fries
- Vertical Caesar salad
- Fresh toppings and spreads
- Assorted cheese slices

## ALBERTA BEEF ON A BUN - \$27

- Slow-roasted AAA Alberta Beef
- Caramelized onions
- Fresh bun
- Rustic potato salad
- Springbank Caesar salad

## FAJITA FRENZY - \$28

- Spicy taco beef
- Sliced fajita chicken with peppers & onion
- Flour tortillas
- House-made Pico de Gallo
- Sour cream
- Shredded cheese
- Fresh tortilla chips
- Fresh house-made guacamole

## PULLED PORK PARTY - \$26

- House-smoked & pulled pork
- Fresh bun
- Southern 'slaw
- Springbank Caesar salad
- Shoestring fries

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  | \$69/guest |
| • Slow roasted AAA striploin steak with peppercorn au jus                 | \$74       |
| • Slow roasted AAA Alberta prime rib, red wine demi-glace and horseradish | \$79       |

## 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

- **Garden Greens:** rainbow chard & Winterbor kale with cherry tomatoes, cucumber, radish, spiced pepitas, sundried cranberries, goat cheese & house vinaigrette
- **Springbank Caesar:** 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  | \$89/guest |
| • Slow roasted AAA striploin steak with peppercorn au jus                 | \$94       |
| • Slow roasted AAA Alberta prime rib, red wine demi-glace and horseradish | \$99       |

## 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 \$8/guest)

## SALAD - select two

- **Garden Greens:** rainbow chard & Winterbor kale with cherry tomatoes, cucumber, radish, spiced pepitas, sundried cranberries, goat cheese & house vinaigrette
- **Springbank Caesar:** 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.



# PLATED & SERVED

Plated service is available up to 40 guests,  
For over 40 guests, please see our buffet options.

Select one entree for your guests, or provide two choices for your guests to RSVP their option.

Each entree will be served with salad to start, fresh dinner rolls, seasonal steamed vegetables, roasted baby potatoes, fresh rolls and butter.

## ALSO ENJOY...

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

## ENTRÉES

**Select one** entree for your guests to enjoy, or provide two options for your guests to RSVP with. The vegan option may be an additional choice.

- Oven roasted chicken supreme. Bone-in, skin-on breast with creamy wild mushroom sauce \$68/guest
- Short rib dinner. AAA Alberta, braised with a red wine truffle jus \$74
- Slow roasted AAA Alberta beef with red wine demi-glace and horseradish \$74
- Slow Roasted AAA striploin steak, peppercorn au jus \$79
- Slow roasted AAA Alberta prime rib red wine demi-glace and horseradish \$84
- Vegan: roasted cauliflower steak \$60

## SALAD

**Select one** salad for your guests

- **Garden Greens:** rainbow chard & Winterbor kale with cherry tomatoes, cucumber, radish, spiced pepitas, sundried cranberries, goat cheese & house vinaigrette
- **Springbank Caesar:** 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. Gratuity is included in menu pricing. GST is in addition.





# DESSERTS & LATE NIGHT

Serve up a late night snack 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 (14" Large, 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.
- Assorted Cookie Platter: Fresh-baked in house. \$2/cookie
- 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.



# CAKE!

There is no charge to bring in your celebration 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 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.

## PRICING

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

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

**Spirits:** 1 or 2 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 AMAZE your guests!**

