



**SILVER SPRINGS
GOLF & COUNTRY CLUB**

Wedding Package



SILVER SPRINGS GOLF & COUNTRY CLUB

Thank you for choosing Silver Springs Golf & Country Club to host your wedding, we look forward to working with you to ensure your function will be a success.

Our newly renovated Clubhouse holds three venues with over 20,000 square feet of dining space, offering a wide range of possibilities including business conferences, formal and informal gatherings and luxurious wedding receptions.

All of our venues offer spectacular views including our picturesque golf course and the beautiful Rocky Mountains, all within a few minutes of downtown Calgary.

With ample parking and our convenient location, Silver Springs offers the best in quality food and ambiance that Calgary has to offer.

The items enclosed in our package are but a guideline to help you choose the best menu for your event. If you have an idea in mind, our Food & Beverage team will be more than happy to work with you to assist in making your event unique and truly special.

If you would like to make an appointment to view our banquet facility, or for more information please feel free to contact us at 403-286-1456 extension 222.

David Greaves
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Kevin Stephenson
Executive Chef
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Dining Room Manager
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Room Descriptions

Silver Springs offers three venues to accommodate your needs.
Room charges are applied to all non-member functions.

Room	Theatre	Classroom	Banquet		Cocktail Reception		Room Charge/ Deposit
			No Dance Floor	w/ Dance Floor	No Dance Floor	w/ Dance Floor	
Boardroom	100	80	60	45	75	60	\$500
Turret Room	150	130	120	100	150	125	\$500
Dining Room	300	275	260	225	300	275	\$1000

Boardroom

With spectacular view of the Rocky Mountains and private access to our outdoor patio, this room is perfect for meetings, corporate luncheon or conferences and private dinners.

Range View Room

Overlooking our 18th green and range, this room can be adapted to suit any size group for a variety of different functions.

Dining Room

With view of both the majestic Rockies and our picturesque golf course, and access to our outdoor patio, this room is the ideal setting for your dream wedding and large scale functions. Imagine reciting your vows overlooking our beautiful West Hill with the Rocky Mountains as a back drop.



Function Information

All quoted prices are guaranteed for 30 days prior to the function, and menu and room rental prices are guaranteed upon confirmation of your function. Listed prices do not include gratuity or GST. A non-refundable deposit will be required to confirm your function.

In order to ensure availability and delivery of your chosen items, confirmation of the menu must be made 14 days prior to the function. **Full payment of the estimated amount is required 7 days prior to the event.** A guaranteed number of guests must be confirmed no later **48** hours prior to the function otherwise the tentative number will be billed. Charges will be based on the guaranteed number or the actual number served, whichever is greater. Any guests above the guaranteed number will be accommodated to the best of our ability.

Silver Springs Golf and Country Club will be the sole supplier of all food and beverage consumed on the premises. Exceptions will be considered for special circumstances, please call for details. Specialty meals are available for children, vegetarian and guests with allergy concerns. All specialty meals must be ordered at least one week in advance of your function and will be noted on your Function Detail sheet.

All functions include set-up of a personalized floor plan using in-house available furniture. Dining tables will be set with cream cloths and napkins, additional linen choices and colors are available at an additional cost. Also included is skirting for gift tables, buffet tables etc. Please let us know if you require flowers, entertainment, audio-visual or any other special items, we will be pleased to assist you. A portable dance floor is available and can be positioned in the room to accommodate your seating plan. As per SOCAN regulations a fee will be applied to the function.

All decorating is the responsibility of the host. Silver Springs does not permit any item to be affixed to the walls or lighting. The use of any items which could mark the walls or floors is prohibited. The use of confetti may be permitted with the charge of a \$250 clean-up fee. Silver Springs Golf and Country Club is not responsible for any damage or loss to any items left in the club prior to, during or after the function. All items must be removed from the venue at the end of the function. Any items left will be disposed of unless prior storage arrangements have been made.

Function space is booked only for the times indicated on your Function Detail sheet. If set-up and dismantle times should be required, please specify at the time of booking and we will accommodate to the best of our ability. All guests and entertainers are required to exit the building by 1:00 am.

All signage should be of professional quality and all requests to place any materials must be pre-approved and directed to the Food and Beverage department.

As our Clubhouse houses a members only lounge, and may hold multiple functions, please ensure your guests wear tasteful attire, conduct themselves with decorum and respect for other patrons and, when possible, do not generate noise that disrupts others' enjoyment of the club.

Please take note of the dress code at Silver Springs Golf and Country Club:

**No Jeans or denim of any color
T-Shirts or ball caps are not permitted**

Members or guests not adhering to this dress code will be asked to change



Beverage Service

We offer a variety of options for your wedding bar service, ranging from host bar service, where the host is charged for all beverages consumed, or fixed bar service, where a per-set price is established for all beverages consumed throughout the party, to a combination of host/cash bar.

Pricing

Our standard bar offers Rye, Gin, Vodka, Rum, Scotch, Beer and Wine, all mixes, glassware and condiments for garnishing. Premium liquor selections are available by pre-request only. Pricing quoted does not include the GST or service charge.

Host bar pricing

Liquor ~ 4.50, premium brands are 5.00
Bottle beer ~ 4.25
Bottle import ~ 4.75
Wine by the glass ~ 5.00

Price fixed bar

29.00 per guest will be charged to all guests 18 years of age.
Price fix includes all liquor, wine and pop served over a four hour period.

Cash bar pricing

Cocktail ~ 6.00
Domestic Beer ~ 6.00
Import Beer ~ 6.50
Wine by the glass ~ 6.25
Soda by the glass ~ 2.50





SILVER SPRINGS GOLF & COUNTRY CLUB

All-Inclusive Wedding Packages

The Heritage Package

Includes full bar as detailed below and dinner selection

85.00 per guest

not inclusive of tax and service charge

On arrival

One hour cocktail reception

Vegetable crudités with dip

Appetizer ~ choice of

Minestrone soup

Broccoli and cheddar soup

Caesar salad

Crisp romaine with Roquefort, walnuts and white balsamic vinaigrette

Entrée ~ choice of

Grain fed chicken supreme stuffed with wild rice and havarti, topped with a demi glaze reduction

Pepper crusted roast strip loin with a port wine sauce

Roasted salmon fillet, pistachio crusted and served with a lemon infused beurre blanc

All entrées are served with fresh market vegetables, an appropriate rice or potato dish, fresh baked bread and coffee or tea

Dessert ~ choice of

Crème caramel

Fresh berries on vanilla bean ice cream

Raspberry charlotte

Late night buffet

Coffee and tea service

Cut and serve your wedding cake

Bar service

One hour open bar upon arrival with standard bar liquor

Three hour open bar after dinner with standard bar liquor

One glass of house wine per guest with dinner

Add one extra hour of bar service for 10.00 per guest plus applicable taxes.



All-Inclusive Wedding Packages

The Manor Package

Includes full bar as detailed below, hors d'oeuvres and dinner selection

100.00 per guest

not inclusive of tax and service charge

On arrival

One hour cocktail reception

Butlered hors d'oeuvres

Soup ~ choice of

Carrot, orange and ginger soup

Tomato and basil bisque

Roasted corn and salmon chowder

Salad ~ choice of

Tossed green salad with watercress, cherry tomatoes and chive vinaigrette

Traditional Caesar salad with grated parmesan and herbed croutons

Baby spinach and raspberries with red onion, pine nuts, goat cheese and basil vinaigrette

Entrée ~ choice of

Slow roasted Canadian AAA prime rib with Yorkshire pudding and herbed pan juices

Grain fed chicken supreme stuffed with shitake mushrooms and balsamic au jus

Baked halibut fillet with an orange/ginger beurre blanc

All entrées are served with fresh market vegetables, an appropriate rice or potato dish, fresh baked bread and coffee or tea

Dessert ~ choice of

Black and white chocolate mousse

Balsamic pears on French vanilla ice cream topped with mocha sauce

Caramel tartufo with a duo of fruit coulis

Late night buffet

Coffee and tea service

A selection of cheeses and fruits

Cut and serve your wedding cake

Bar service

One hour open bar upon arrival with standard bar liquor

Three hour open bar after dinner with standard bar liquor

House wine service with dinner

Add one extra hour of bar service for 10.00 per guest plus applicable taxes.



All-Inclusive Wedding Packages

The Estate Package

Includes full bar as detailed below, hors d'oeuvres, dinner selection and late night buffet

115.00 per guest

not inclusive of tax and service charge

On arrival

One hour cocktail reception

Non-alcoholic punch

Butlered hors d'oeuvres

Champagne for toasting with speeches

Soup ~ choice of

Cream of wild mushroom

Lobster bisque

Double boiled veal consommé with asparagus, finished with sherry

Salad ~ choice of

California baby greens with crumbled bleu cheese and raspberry vinaigrette

Crisp organic greens, ripe tomatoes, cucumbers, sweet peppers and olives in a feta and Mediterranean vinaigrette

Boston red lettuce topped with green mango julienne, cucumber and red pepper, with orange/ginger vinaigrette

Entrée ~ choice of

Beef tournedos with goose liver mousse and béarnaise sauce

Roast sea bass with chive oil and vine ripened tomatoes

Provimi veal medallions with a mushroom marsala sauce

All entrées are served with fresh market vegetables, an appropriate rice or potato dish, fresh baked bread and coffee or tea

Dessert ~ choice of

Tiramisu

Chocolate basket filled with almond custard and fresh berries

Fresh strawberries with Chantilly cream

Late night buffet

Coffee and tea service

A selection of cheeses and fruits

A selection of sweet treats

Cut and serve your wedding cake

Bar service

One hour open bar upon arrival with standard bar liquor

Three hour open bar after dinner with standard bar liquor

House wine service with dinner

Add one extra hour of bar service for 10.00 per guest plus applicable taxes.



Hors d'oeuvre Selections

Your choice of any 5 items served butler style ~ 10.95 per guest

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| Risotto balls with tiger sauce | Mini quiche Lorraine |
| Asian style dry ribs with honey garlic | Crisp oyster skewers lemon dip |
| Spring rolls
choice of vegetarian, shrimp, or pork | Chicken wings
choice of Asian, barbecue or spicy |
| Spanikopita | Salmon grav lax on pumpernickel rounds |
| Stuffed mushroom caps
choice of crab, ratatouille or escargot | Mini pizza (3 inch)
choice of Hawaiian, pepperoni or vegetarian |
| Tobiko caviar and sour cream potato blini | Beef or Chicken Sate |
| Herb goat cheese on toasted focaccia | Tomato basil bruschetta |
| Pork dumplings with ponzu sauce | Phyllo wrapped brie |

Premium Selections

priced per guest

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|--|-----------------------------------|
| Grilled marinated lamb chops ~ 6.00 | Sushi ~ 5.00 |
| Fresh shucked oysters (in season) ~ 4.00 | Prawn cocktail ~ 6.00 |
| Crab cakes ~ 6.00 | Scallop and Mussel Strudel ~ 4.00 |

Special Touches

Smoked salmon station ~ 120.00 per kg (serves 20)

Includes smoked Norwegian salmon with lemon, capers, red onion and baguettes

Crudités and dip

Small tray ~ 65.00

Large tray ~ 85.00

Jumbo shrimp pyramid ~ 270.00

100 pieces with lemon and cocktail sauce

Sushi selection ~ 170.00

Tray of 62 pieces to include salmon, tuna, shrimp, whitefish, crabmeat and California roll

Flambé Station ~ 8.00 per guest

Add a flambé station to your function with your choice of prawns, scallops, whole baby clams, or mussels. Discuss with our Chef the style in which you would like your choice prepared or leave it up to the Chef's.



Wedding Selections

Course Options

(please select one)

Hot Soups

Roasted tomato bisque with vodka cream
Butternut squash with wasabi ginger crème fraiche
Traditional minestrone
Sweet potato puree with cilantro oil
Cream of mushroom

Cold Soups

Spanish gazpacho
Thai spiced watermelon
Vichyssoise
Asparagus vichyssoise

Salads

Spinach Salad

Tender spinach with avocado, bacon and grilled apples in a lemon scented vinaigrette

Silver Springs Garden Salad

Tossed green salad finished with an array of fresh vegetables and balsamic vinaigrette

Caesar Salad

Traditional style with our house made dressing, garlic croutons and parmesan cheese

Asian Noodle Salad

Tossed with a ginger dressing and finished with crushed peanuts



Wedding Selections Course Options

Dinner Entrées

Pepper crusted Rack of Lamb ~ 48.00

With Madeira reduction
with white bean cassoulet and market vegetables

Roast Strip Loin of Alberta Beef ~ 45.00

With a roasted red pepper chimichurri and port reduction
with stuffed potato and market vegetables

Alberta Prime Rib ~ 46.00

With a red wine au jus
with roast potatoes, market vegetables and Yorkshire pudding

Sea Bass Fillet ~ 48.00

Pan seared with a champagne beurre blanc

Maple glazed Salmon ~ 40.00

Pan seared and served with wild rice sauté and market vegetables

Roast Supreme of Chicken ~ 42.00

Stuffed with asiago cheeses and smoked ham
With whipped garlic mashed potatoes and market vegetables

Veal Chop ~ 49.00

Grilled to perfection and topped with a wild mushroom sauce
with garlic whipped potatoes and market vegetables

Baked Halibut Provencal ~ 44.00

With a sauté of fresh diced tomatoes, garlic, onions and herbs
with Yukon gold potatoes pancakes and market vegetables

Arctic Char ~ 40.00

(cooked?) with a lemongrass reduction and Swiss chard sauté
with herbed quinoa pilaf and market vegetables

Beef Tenderloin ~ 47.00

Roast filet of beef with a red wine reduction and chipotle butter
with roasted red creamer potatoes and market vegetables

All dinner entrée selections include your choice of soup or salad, and dessert



Wedding Selections Buffet Options

Please choose your carved item and any two hot items

Carved Items

- Roast turkey ~ 45.00
- Alberta prime rib ~ 52.00
- Roast pork loin ~ 42.00
- Roast Alberta beef tenderloin ~ 57.00
- Teriyaki & honey glazed salmon ~ 49.00

Hot Items

Seared Salmon

Miso marinated with a soy, ginger and wasabi sauce

Breast of Chicken Provencal

Sautéed with fresh tomato, garlic, onion and herbs

Beef Burgundy

Alberta beef marinated in red wine and herbs with caramelized tomato, garlic, onions and mushrooms

Traditional Lasagna

Layers of pasta, spinach, ricotta cheese and tangy meat sauce topped with our three cheese blend

Our buffet includes

- Assorted fresh rolls and breads
- Tossed green salad
- California coleslaw
- Caesar or Greek salad
- Grilled vegetable salad
- Tomato Bocconcini
- Cucumber and dill salad
- Tapas platter
- domestic cheese selection
- vegetable crudities with dip
- Salmon grav lox
- Market vegetables
- Roast Potato
- Seasonal fresh fruits
- Sweets and pastries from our pastry chef
- Coffee and Tea



Wedding Selections

Dessert Collection

Vanilla Crème Caramel
with lemon zest and crème fraiche

House Made Carrot Cake
with cream cheese icing

Warm Chocolate Explosion
with berry coulis

**Chocolate
Banana Spring Roll**
with vanilla ice cream and
caramel sauce

Warm Cinnamon Apple Tart
with cinnamon honey whipped cream

Burnt Lemon Tart
with fruit coulis

House Made Pecan Pie
with caramel sauce

House Made Apple Strudel
from the oven with vanilla ice cream

**Chocolate
Bread & Butter Pudding**
served warm with vanilla ice cream and
caramel sauce



Late Night Finishing Touches

Sweet Table ~ 6.95 per guest

Includes mini pastries, cakes and cookies, coffee and tea

Seasonal fruit and cheese selection ~ 7.00 per guest

Mediterranean Station ~ 8.00 per guest

Includes hummus, baba ganouj, tahini, tzatziki, olives, pita, marinated artichokes, salami and prosciutto platter, French bread

Mashed Potato Bar ~ 6.00 per guest

Regular or garlic mashed potatoes served in a martini glass with your choice of the following toppings: fried onions, shredded cheese, mushrooms, salsa, sour cream, chives, bacon or gravy

Mini Pizza Station ~ 7.00 per guest

5 inch pizzas including pepperoni, Hawaiian, vegetarian and roasted chicken with red pepper