

WEDDING MENUS

Thank you for choosing Silver Springs Golf & Country Club to host your event, 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.

Misha Davidson

Food and Beverage Director
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Kevin Stephenson

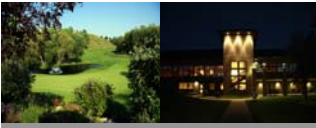
Executive Chef
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Deena Lemke

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General 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.

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.

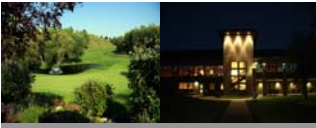
Turret Room

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

Dining Room

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

| | Boardroom | Turret Room | Dining Room |
|---|-----------|-------------|-------------|
| Theatre | 150 | 250 | 320 |
| Classroom | 130 | 230 | 300 |
| Banquet with dance floor | 50 | 100 | 260 |
| Banquet no dance floor | 60 | 120 | 280 |
| Cocktail Reception with dance floor | 75 | 200 | 350 |
| Cocktail Reception no dance floor | 125 | 250 | 400 |
| Room Charge/ Deposit | \$500 | \$750 | \$1000 |



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.



BEVERAGE SERVICE

Pricing

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.

Host 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.

Liquor ~ 5.00

Bottle beer ~ 5.00

Wine by the bottle ~ 24.00

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

(includes service charge and GST)

Cocktail ~ 6.00

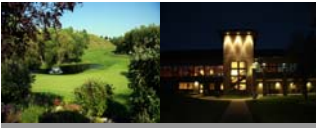
Domestic Beer ~ 6.00

Import Beer ~ 7.00

Wine by the glass ~ 7.00

Soda by the glass ~ 3.00





THE HERITAGE PACKAGE

Includes full bar as detailed below and dinner selection

90.00 per guest

not inclusive of tax and service charge

On Arrival

One hour cocktail reception
Vegetable crudités with dip

Choice of Appetizer

Roasted tomato and red pepper bisque with basil croutons
Cream of broccoli with cheddar cheese crisps
Romaine hearts with classic caesar dressing, parmesan cheese and garlic focaccia croutons
Mixed green salad with sliced pear, crumbled blue cheese and a red wine vinaigrette

Choice of
Entrée

Herb crusted chicken supreme with a green peppercorn and brandy reduction
Maple glazed salmon filet with a charred lemon cream
Pepper crusted roast striploin with a port wine sauce

All entrées are served with fresh vegetable medley and Chef's choice potato

Choice of
Dessert

Warm apple tart with vanilla gelato and a caramel sauce
Fresh berries on vanilla bean ice cream
Chocolate mint brownie in phyllo cup with amaretto anglaise

Late Night Buffet

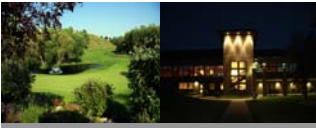
Coffee and tea service
Cut and present your wedding cake

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.

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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

Choice of soup

Carrot, orange and ginger soup with chive crème fraiche
Tomato and roasted red pepper with basil croutons
Vegetable and bean minestrone with orzo pasta

Choice of salad

Mixed green salad, sliced pear, crumbled blue cheese, red wine vinaigrette
Romaine hearts, classic caesar dressing, parmesan chesses, garlic focaccia croutons
Spinach salad, raspberries, red onion, toasted almonds, basil buttermilk dressing

Choice of
Entrée

Slow roasted prime rib, yorkshire pudding, herbed pan juices
Roasted chicken supreme stuffed with spinach and brie, white balsamic jus
Baked halibut fillet with an orange ginger beurre blanc

All entrées are served with fresh vegetable medley and Chef's choice potato

Choice of
Dessert

Sticky toffee pudding with frangelico anglaise
Triple berry trifle with vanilla sponge and lemon lime cream
Lemon flan with a chocolate shortbread crust and almond cream

Late Night Buffet

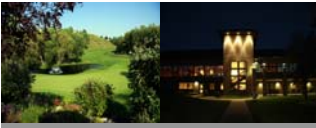
Coffee and tea service
A selection of cheeses and fruits
Cut and serve your wedding cake

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

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



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

Choice of soup

Cream of wild mushroom with rosemary and cheddar cheese crisps
Seafood chowder with a lemon thyme cream
Free range chicken consommé with vegetable confetti

Choice of salad

Baby spinach, raspberries, crispy red onion, toasted almonds, basil buttermilk dressing
Tomatoes, bocconcini, baby greens, olive oil, balsamic reduction
Arugula, spinach, poached pear, crumbled blue cheese, crispy pancetta, sherry raspberry vinaigrette

Choice of Entrée

Rosemary and garlic rubbed rack of lamb, red current jus, minted cous cous pilaf
Prosciutto wrapped halibut filet, tomato provencale, quinoa and chick pea pilaf
Grilled beef tenderloin horseradish butter, wild mushroom ragout, rosemary parmesan scalloped potatoes

All entrées are served with fresh vegetable medley

If multiple entrées are selected the same starch and vegetable will be served with each entrée

Choice of Dessert

Orange and mocha cheesecake with cherry compote
Maple walnut crème brule with candied ginger biscotti
Fresh strawberries with Chantilly cream

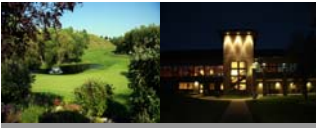
Late Night Buffet

Coffee and tea service
Artisan cheese and charcuterie display
Cut and present 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.



RECEPTIONS

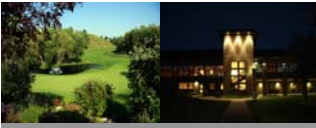
Cold Canapés

Herbed goat cheese on toasted focaccia
Oven dried tomato bruschetta on crostini
Lobster salad profiterole with crème fraiche and chives
Prosciutto, fontina and arugula crepe pinwheels
Smoked salmon and cream cheese roulade on rye toast with a caper cream
Crab and mango salad on a crispy beet chip
Blackened beef tenderloin wrapped asparagus tips with chipotle mayonnaise
Lemongrass poached prawn skewers with a cashew and cilantro pesto

Hot Hors D'oeuvres

Breaded risotto balls with asiago and artichokes
Crispy vegetable spring rolls with plum sauce
Fig and brie cheese in phyllo
Mushroom and fontina cheese vol au vent
Club made crab cakes with a red pepper remoulade
Goat cheese and leek tartlet
Coconut crusted shrimp with a pineapple chili salsa
Chicken sate with teriyaki glaze
Grilled beef and mushroom brochettes with a grainy mustard mayonnaise

Your choice of any 5 items at \$10.95 per guest



RECEPTIONS STATIONS

Station pricing reflects pairing with dinner selection

Artisan Cheese and Charcuterie Display

Domestic and imported cheeses
Assortment of cured meats, salami, sausage and club made pate
Homemade mustards, pickled vegetables and chutneys
Breads, flatbreads, sliced baguettes and breadsticks

\$14 per guest

Pasta Station your choice of 2

Cheese tortellini with smoked chicken and green peas in alfredo sauce
Penne with prawns and roasted peppers in a roasted tomato vodka cream
Bow tie pasta with grape tomatoes and spinach in a basil cream
Rotini with sausage and mushrooms in a spicy tomato sauce
Linguini in a beef bolognese sauce with ricotta cheese

Includes garlic bread, parmesan cheese and chili flakes

\$19 per guest

Risotto Station your choice of 2

Wild mushroom with green peas and truffle butter
Lobster with saffron and roasted tomatoes
Asparagus with goat cheese and crispy pancetta
Duck confit with caramelized onion and port reduction

Includes garlic bread, parmesan cheese and chili flakes

\$20 per guest

Bountiful Ocean Station

Chilled shrimp and crab claws
Crab and avocado salad
Oysters on the 1/2 shell
Scallop and whitefish ceviche
White wine steamed mussels and clams
Cocktail sauce, marie rose sauce, mignonette, lemon wedges

\$35 per guest

Carving Stations

Baron of Beef

with jus condiments and mini kaiser onion buns ~ \$19 per guest

Strip Loin

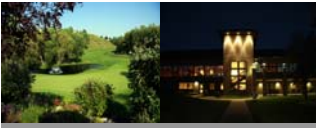
with jus condiments and mini kaiser onion buns ~ \$21 per guest

Turkey Breast

with gravy, cranberry sauce, sage mayonnaise and sourdough buns ~ \$17 per guest

Chef attended, includes 2 hours of service

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RECEPTION ADDITIONS

Jumbo Shrimp
tower

with cocktail sauce, marie rose sauce and lemon aioli
\$325 (100 pieces)

Smoked Salmon
platter

with herbed cream cheese, red onion, lemon, capers and pumpernickel and
bagel chips
\$175 (1 kg = 40 slices)

Crudité's platter

with garlic aioli, hummus and ranch dips
\$85 (serves 50)

Imported and
Domestic Cheeses

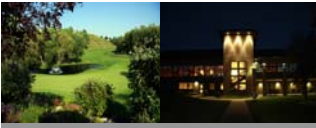
with crackers, flatbread and fruit garnish
\$400 (serves 50)

Sliced Fruits and
Berries platter

Assorted fresh fruits and berries
\$250 (serves 50)

Traditional Pastry
display

includes dessert squares, tarts, pies and tortes
\$10 per guest



DINNER BUFFET

Sliced breads, rolls and butter
Mixed green salad with a selection of dressings
Caesar salad with garlic croutons and parmesan cheese
German style baby red potatoes salad
Rotini pasta salad with roasted chicken and apples
Greek salad with feta cheese and a lemon oregano vinaigrette
Grilled and marinated vegetables, pickles and olive platter
Smoked salmon platter with shaved red onion and condiments

Your choice of
2 entrées

Maple glazed salmon filet with a charred lemon cream
Roast pork loin with dried fruit and focaccia stuffing
Beef and forest mushroom ragout with a rosemary crème fraiche
Herb crusted chicken supreme, caramelized onion and cranberry chutney
Three cheese ravioli with sautéed spinach in a tomato sauce
Poached seafood medley with vermouth veloute
Roast chicken with fresh herbed pan gravy

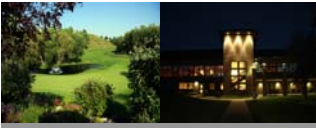
Choice of potato and fresh seasonal vegetables

Your choice of
1 carved item

Prime Rib au jus with condiments
Roast Turkey breast with condiments
Honey glazed ham

Sliced fresh fruit and berry platter
Imported and domestic cheese board
Our pastry shops dessert display

\$49 per guest



PLATED DINNERS

Plated Dinners include soup or salad, entrée and dessert, coffee and tea service

Soups

Roasted tomato and red pepper bisque with basil croutons
Seafood chowder with a lemon thyme cream
Cream of forest mushroom with rosemary and cheddar cheese crisps
Roasted squash veloute with a honey crème fraiche
Cream of asparagus with a fresh herb chantilly cream

Salads

Mixed baby greens
with grilled asparagus, oven dried tomato slices and sweet onion vinaigrette
Romaine hearts
with focaccia croutons, black pepper parmesan crisps and traditional caesar dressing
Baby spinach
with raspberries, crispy red onion, toasted almonds and basil buttermilk dressing
Tomatoes bocconcini
on baby greens with an olive oil and balsamic reduction
Arugula spinach
with poached pear, crumbled blue cheese, crispy pancetta and a sherry raspberry vinaigrette

Entrées

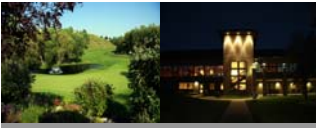
Roasted beef striploin ~ **\$46**
black pepper and port reduction, grainy mustard whipped potatoes
Alberta prime rib ~ **\$48**
red wine jus, Yorkshire pudding, horseradish whipped potatoes
Rack of lamb ~ **\$52**
rosemary and garlic rubbed, red current jus, minted cous cous pilaf
Roasted chicken supreme ~ **\$44**
stuffed with spinach and brie, white balsamic jus, wild rice potato croquettes
Grilled beef tenderloin ~ **\$49**
horseradish butter, wild mushroom ragout, rosemary parmesan scalloped potatoes
Salmon filet ~ **\$44**
hot smoked with brandy lobster cream, lemon dill duchesse
Halibut filet ~ **\$48**
Prosciutto wrapped, tomato provencale, quinoa and chick pea pilaf

Desserts

Warm apple crumble tart with vanilla gelato and caramel sauce
Lemon flan with chocolate shortbread crust and almond cream
Chocolate mint brownie in phyllo cup with amaretto anglaise
Triple berry trifle with vanilla sponge and lemon lime cream
Orange and mocha cheesecake with cherry compote
Maple walnut crème brulé with candied ginger biscotti

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*with the selection of multiple entrees,
your choice of the same starch will be provided with each dish*



LATE NIGHT OFFERINGS

Artisan Cheese and Charcuterie Display

Domestic and imported cheeses
Assortment of cured meats, salami, sausage and club made pate
Homemade mustards, pickled vegetables and chutneys
Breads, flatbreads, sliced baguettes and breadsticks
\$14 per guest

Classic Comfort Station

Mini grilled cheese sandwiches
Macaroni and cheese
Tomato soup
Vanilla and chocolate jelly rolls
\$9 per guest

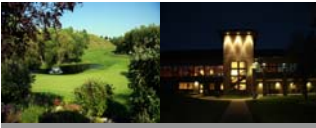
Mashed Potato Bar

Buttermilk whipped potatoes
Shredded cheese
Bacon bits and chives
Salsa, sour cream and gravy
\$7 per guest

Coffee Station

Coffee and tea service
\$2.50 per guest

Add cookies and biscotti
\$2.00 per guest



APRE WEDDING FAREWELL BRUNCH

Artisan green salad with a selection of dressings
Caesar salad with garlic focaccia croutons and parmesan cheese
Marinated tomato and bocconcini salad with fresh basil
Cous cous and chickpea salad with fresh mint and lemon
Marinated cucumber salad with tatziki dressing
Cold poached salmon platter
Freshly baked breads and rolls with butter
Crispy bacon
Sliced maple pepper ham
Chicken sausage
Traditional eggs benedict with back bacon and hollandaise
Home-style hash brown potatoes
Fresh vegetable medley

Your choice of
1 entrée

Herb crusted chicken on a wild mushroom cream sauce
Maple marinated salmon filet with a charred lemon cream
Smoked pork loin on caramelized onions and sauerkraut
Sliced turkey breast with cornbread stuffing and pan gravy
Beef and forest mushroom ragout with rosemary crème fraiche

Pastry dessert
table

Fresh baked muffins and fruit turnovers
Petite pastries, tarts and cakes
Fresh fruit display
Imported and domestic cheese board

\$35 per guest

Add an omelette station for \$6.00 per guest

Add a carved item
Beef sirloin \$6 per guest
Turkey breast \$5 per guest
Honey glazed ham \$4 per guest