



Silver Springs Golf & Country Club

2021 Banquet & Events Menus



building a culture of remarkable experiences...

Nadine Gingras
Food & Beverage Manager
403.286.1456 - ext. 220
ningras@silverspringsgolfclub.com

Fil Soch
Executive Chef
403.286.1456 - ext. 224
fsoch@silverspringsgolfclub.com



Function Spaces

Dining Room

featuring views of our 9th hole and Canada Olympic Park.

The Turret Atrium

features floor to ceiling windows with views of our 18th green & fairway.

The Boardroom

our most intimate dining space with access to our outdoor patio. Perfect for meetings, luncheons & private gatherings.

The Patio

Attached to our dining room with views of west Calgary

Room Capacities Rental Rates / Fees

	The Boardroom \$500 rental	The Turret \$750 rental	The Dining Room \$1000 rental	The Patio \$1000 rental
Square Footage	400	1500	2300 sq. ft	1500
Theatre Style	80	200	250	
Cocktail Reception	75	150	400	250
Breakfast/Lunch/Dinner	40	100	225	
Boardroom	16	18	-	
1/2 Rounds	24	60	120	
U Shape	16	30	-	

Cake handling fee \$2 per person ~ *includes cutting and service (applicable to all guests)*

All in house tables, chairs, linens, staffing & table set up is included. One microphone is included in the room rental.

Projectors and screens are available at \$50 each.

Personalized, printed menu's, name cards, seating chart, table #'s and holders are available at and additional charge.

Our Executive Chef offers a variety of menus, alternatively, we are happy to customize a menu to suit your specific needs.



Breakfast / Brunch

Silver Springs Breakfast Buffet *minimum 20 guests*

\$25 per person*

- scrambled eggs with brie cheese & scallions
- breakfast bacon & sausage
- hashbrowns, choice of: cubed, patties or shredded
- seasonal fruit salad
- assorted chilled fruit juices
- coffee & tea

Continental Breakfast Buffet *minimum 8 guests*

\$19 per person*

- lemon poppy seed loaf
- assorted breakfast pastries
- seasonal sliced fruit selection
- assorted fruit yogurts
- assorted chilled fruit juice
- coffee & tea

Brunch Buffet *minimum 20 guests*

\$45 per person*

Choose two entrées:

- 4 hour cured & carved salmon fillet
- roasted chicken supreme
- braised boneless Alberta beef short ribs *roasted tomato, chimichurri*
- penne prima vera
- beef lasagna

accompanied by

- house garden salad *heritage blend lettuce, dried cranberries, candied pecans, pumpkin seeds, goat cheese, strawberry vinaigrette*
- caesar salad *garlic croutons, parmesan cheese, house-made dressing*
- scrambled eggs with brie cheese & scallions
- breakfast bacon & sausage
- hashbrowns, choice of: cubed, patties or shredded
- seasonal fruit salad
- seasonal vegetable medley
- selection of breakfast pastries
- bread & butter
- assorted chilled fruit juice
- coffee & tea

add an action station to one of the above buffets:

***Due to Covid19 restrictions, extra Labor Charges may apply**

Chefs Action Station *minimum 20 guests*

\$14 per person

- **Omelet Station** 2 proteins, 2 vegetables & mixed cheeses
- **Eggs Benedict Station** classic ham, poached egg, english muffin, hollandaise (max 50)
- **Pancake Station** blueberries, milk & white chocolate chips, whipped cream, maple syrup & butter



Lunch -Buffet

The Working Luncheon Buffet *minimum 20 guests*

\$24 per person*

- assorted finger sandwiches - *includes egg salad, tuna salad, crab salad, ham, turkey & roast beef*
- pickle platter
- crudité platter *hummus, ranch*
- fresh fruit salad
- Chef's choice soup
- coffee & tea

Silver Springs Lunch Buffet *minimum 20 guests*

Choose one entrée:

- four hour cured, carved salmon fillet *with dill & maple syrup* \$36*
- garlic parmesan chicken \$36*
- braised boneless Alberta beef short ribs *roasted tomato, chimichurri* \$38*

accompanied by

- Caesar salad *garlic croutons, parmesan cheese, house-made dressing*
- house garden salad *heritage blend lettuce, dried cranberries, candied pecans, pumpkin seeds, goat cheese, strawberry vinaigrette*
- seasonal vegetable medley
- roasted potatoes with fresh herbs
- bread & butter
- coffee & tea

Silver Springs Hearty Lunch Buffet *minimum 20 guests*

\$42 per person*

Choose two entrées:

- four hour cured, carved salmon fillet *with dill & maple syrup*
- garlic parmesan chicken
- braised boneless Alberta beef short ribs *roasted tomato, chimichurri* +\$2
- pasta *prima vera olive oil, fresh seasonal vegetables, roasted garlic & herbs*
- stir fry *vegetables, choice of chicken or beef, rice*

accompanied by

- Caesar salad *garlic croutons, parmesan cheese, house-made dressing*
- house garden salad *heritage blend lettuce, dried cranberries, candied pecans, pumpkin seeds, goat cheese, strawberry vinaigrette*
- roasted potatoes with fresh herbs
- seasonal vegetable medley
- bread & butter
- coffee & tea

Add on Assorted Squares **\$6 per person**

Add on a Hot Dessert **\$9 per person**

Choose one:

- Sticky Toffee Pudding with Vanilla Ice cream
- Warm Apple Crumble with Vanilla Ice cream
- Tiramisu cheese cake **\$11 per person**

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Lunch -Buffet

Mediterranean Buffet *minimum 20 guests*

\$35 per person*

- Warm pita bread
- Greek salad
- Chefs choice salad
- Souvlaki
- Chefs choice of vegetables
- Rice pilaf
- Assorted squares & cookies

Deli Soup & Sandwich buffet *minimum 20 guests*

\$28 per person*

- Chefs choice of salad
- Chefs soup of the day
- Pickle platter
- Assorted sandwiches and wraps filled with Italian meats, turkey, roast beef, tuna, chicken salad & vegetarian.
- Assorted squares & cookies



Breakfast & Break Enhancements

All prices are
per person

Breakfast sandwich	\$5
Pancakes with maple syrup	\$5
French toast with maple syrup	\$5
Sliced seasonal fruit platter	\$6.5

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Lunch - Plated

**All plated lunches are 3 course; your choice of soup or salad, entrée and dessert
Add another course to your meal for \$7 per person**

Entrées choose two + one vegetarian option:

- chicken supreme **\$36 per person**
leg & breast, topped with hollandaise, mashed potatoes, seasonal vegetables
- braised boneless Alberta beef short ribs **\$40 per person**
roasted tomato, chimichurri, buttery mashed potatoes, seasonal vegetables
- grilled salmon fillet **\$40 per person**
beurre blanc, Calrose rice, seasonal vegetables
- grilled vegetable strudel **\$26 per person**
seasoned & wrapped in phyllo pastry

Soups choose one:

- roasted tomato and red pepper soup *with a basil emulsion*
- cream of wild mushroom *topped with truffle oil*
- roasted vegetable puree *with crème fraîche*

Salads choose one:

- house garden salad *heritage blend lettuce, dried cranberries, candied pecans, pumpkin seeds, goat cheese, strawberry vinaigrette*
- Caesar salad *garlic croutons, parmesan cheese, house-made dressing*
- beet salad *beets, arugula, goat cheese, candied pecans, strawberry vinaigrette*

Desserts choose one:

- cheese cake *with fresh fruit*
- sticky toffee pudding *with vanilla ice cream*
- macerated berries with citrus sabayon



Dinner - Gold Buffet *minimum 30 guests*

Carved Item *choose 1 for your guests:*

- Prime rib au jus *gravy, horseradish* \$70 per person*
- Alberta CAB Rib Eye *au jus, horseradish* \$60 per person*
- Honey glazed ham *apple chutney, honey mustard* \$58 per person*
- Four hour cured & carved salmon \$55 per person*

Entrées *choose 2 for your guests:*

- supreme of chicken *with hollandaise sauce*
- pasta prima vera *olive oil, fresh seasonal vegetables, roasted garlic & herbs*
- braised boneless Alberta beef short ribs *roasted tomato, chimichurri*
- grilled salmon filet *with beurre blanc*

Salads *choose 3 for your guests:*

- caesar salad *garlic croutons, parmesan cheese, house-made dressing*
- spinach salad *toasted almonds, red onion, goat cheese, strawberry vinaigrette*
- house garden salad *heritage blend lettuce, dried cranberries, candied pecans, goat cheese, strawberry vinaigrette*
- broccoli salad *broccoli, red onion, cranberries, bacon, shredded cheese, coleslaw dressing*
- greek salad *feta cheese, tomatoes, bell pepper, cucumber, tomato, kalamata olive, lemon oregano vinaigrette*
- available seasonally: Beet Salad, *beet, arugula, goat cheese, candied pecans, red onion, strawberry vinaigrette*

Starch *choose 1 for your guests:*

- roasted potatoes with fresh herbs
- garlic parmesan scalloped potatoes
- buttery mashed potatoes
- rice pilaf

Dessert *choose 1 for your guests:*

- sticky toffee pudding *with vanilla ice cream*
- apple crumble *with vanilla ice cream*
- tiramisu cheese cake **add \$2 per person**

includes

- chef's choice steamed vegetable medley
- bread & butter
- domestic cheese & seasonal fruit display
- coffee & tea

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Dinner - Silver Buffet

Silver Dinner Buffet *minimum 20 guests*

Choose 1 entrée for your guests:

- baked garlic parmesan chicken **\$40 per person***
- four hour cured, carved salmon fillet *with dill & maple syrup* **\$42 per person***
- Alberta CAB Rib Eye *au jus, horseradish* **\$50 per person***
- braised boneless Alberta beef short ribs *roasted tomato, chimichurri* **\$52 per person***

Accompanied by

- pasta *prima vera olive oil, fresh seasonal vegetables, roasted garlic & herbs*
- caesar salad *garlic croutons, parmesan cheese, house-made dressing*
- house garden salad *heritage blend lettuce, dried cranberries, candied pecans, pumpkin seeds, goat cheese, strawberry vinaigrette*
- seasonal vegetable medley
- roasted potatoes with fresh herbs
- bread & butter
- coffee & tea

Add on Assorted Squares **\$6 per person**

Add on a Premium Dessert **\$9 per person**

- Sticky Toffee Pudding with Vanilla Ice cream
- Warm Apple Crumble with Vanilla Ice cream
- Tiramisu cheese cake **\$11 per person**

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Dinner - Plated

All plated dinners are 3 courses; add another course to your meal for \$7 per person. All guests must have the same appetizer, meat entrée and dessert. An additional meat entrée may be offered to your guests. The price defaults to the higher priced entrée and is charged on your entire guest count.

Soups choose one for your guests:

- roasted tomato and red pepper soup *with a basil emulsion*
- cream of roasted root vegetable purée
- creamy wild mushroom velouté
- roasted vegetable puree *with crème fraiche*

OR:

Salads choose one for your guests:

- Caesar salad *garlic croutons, parmesan cheese, house-made dressing*
- house salad, *sesame seeds, pumpkin seeds, dried cranberries, candied pecans, goat cheese, strawberry vinaigrette*
- beet & arugula salad with candied pecans and goat cheese
- spinach salad *toasted almonds, red onion, feta, raspberry vinaigrette*

Entrées choose one protein entrée and one vegetarian for your guests:

- boneless braised Alberta beef short ribs **\$55 per person**
roasted tomato, chimichurri, mashed potatoes, chef's choice vegetables
- chicken supreme **\$48 per person**
chicken supreme topped with hollandaise, herb roasted potatoes, chef's choice vegetables
- grilled salmon filet **\$48 per person**
with beurre blanc sauce, Calrose rice, chef's choice vegetables

Vegetarian:

- wild mushroom risotto **\$40 per person**
- grilled vegetable strudel *wrapped in phyllo pastry* **\$40 per person**

Desserts choose one for your guests:

- very berry cheesecake *with Cointreau macerated berries*
- chocolate trio mousse *silky and rich layers of dark, white and milk chocolate mousse*
- sticky toffee pudding *moist sponge cake covered in toffee sauce with vanilla ice cream*
- coffee & tea service



Hors d'oeuvres / Platters

Beef

- boneless short rib sliders, *jalapenos, honey slaw, brioche buns* \$41 per dozen
- mini beef wellingtons \$24 per dozen

Chicken

- Thai chicken sate *with lemon grass aioli df* \$23 per dozen
- chicken gyozas *with cashew drizzle df* \$22 per dozen

Pork

- bacon wrapped jalapeno poppers *cream cheese, cheddar, bacon gf* \$31 per dozen
- prosciutto & melon skewer *with balsamic syrup df, gf* \$19 per dozen

Seafood

- jalapeno breaded shrimp *with sriracha aioli df* \$28 per dozen
- club made crab cakes *croissant, bacon, crab, tarragon mayo* \$28 per dozen
- grilled shrimp skewer, *roasted garlic red pepper marinade df, gf* \$24 per dozen
- smoked salmon crostini *crème fresh & dill* \$30 per dozen

Vegetarian

- mini vegetarian quiche \$20 per dozen
- bruschetta crostini *tomato, fresh basil df* \$19 per dozen
- stuffed cucumber *with herbs, goat cheese, balsamic drizzle gf* \$20 per dozen
- vegetarian spring rolls *hoisin sauce df* \$20 per dozen

Platters

Jumbo Shrimp Tower *with cocktail sauce* \$247+125 pieces

Charcuterie Board \$15 per person
assortment of sliced deli meats, baguette

Imported & Domestic Cheeses *assorted crackers* \$11 per person

Crudité Platter *assortment of fresh cut vegetables* \$6 per person
hummus, ranch dip

Sliced Fruit & Berry Platter *assorted fresh fruits & berries* \$6.5 per person

Pastry Display *assorted pastries* \$10.5 per person

df = dairy free

gf = gluten free



Chef Action Stations

Stir Fry Station *minimum of 20 guests required*

\$30 per person*

- choice of rice OR rice noodles, chicken OR beef
- mixed vegetables, Chef's stir fry sauce
- Asian spinach salad *red peppers, red onions, sliced almonds, thai vinaigrette*
- mini vegetable spring rolls, *plum sauce*
- seasonal sliced fruit selection

Pasta Station *minimum of 20 guests required*

\$30 per person*

- *choose 3:* spaghetti, penne, farfalle, rotini, fettuccini,
- pomodoro sauce & béchamel sauce, *variety of roasted vegetables and protein options*
- Caesar salad *garlic croutons, parmesan cheese, house-made dressing*
- warm baguette *with olive oil & balsamic vinegar*
- seasonal sliced fruit selection

Short Rib Station *minimum of 20 guests required*

\$31.5 per person*

- braised Alberta beef short ribs, mashed potatoes
- Caesar salad *parmesan cheese, garlic croutons*
- peas & carrots
- rolls and butter

Taco Bar *minimum of 20 guests required*

\$25 per person*

- soft taco shells, ground beef, diced chicken
- cheddar cheese, diced tomato, salsa, sour cream, guacamole
- Mexican rice
- southwest salad *tortilla, red onion, jalapenos, corn, black bean, house made dressing*

Add on Assorted Squares

\$6 per person

Add on a Hot Dessert:

\$9 per person

Choose one:

- sticky toffee pudding *with vanilla ice cream*
- apple crumble *with vanilla ice cream*

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Breaks / Snacks / Kids Menu

Breaks

\$6.5 per person

- **Healthy** - granola, yogurt and fruit parfait station *honey almond granola, vanilla yogurt, berries, fruit*
- **Sweet** - fresh cookies, assorted squares
- **Salty** - chips n' salsa, munchie mix
- **Baked Goods** - loaves, danish, strudel
- **Garden** - fruit, veggies, ranch, hummus

Late Night Snacks

- **Pizza Buffet** 12" (8 slices) Hawaiian, pepperoni, cheese **\$20 per pizza**
- **Perogi Buffet** potato/three cheese with the fixings **\$12.5 per person**
- **Mashed Potato Station** shredded cheese, cheese curds, gravy, green onions, sour cream, bacon, **\$14.5 per person**

Kids Menu

Soup

- creamy tomato

\$5 per child

Salads

- carrot sticks, celery sticks, ranch dip
- Caesar salad

\$5 per child

Entrées

- chicken tenders, fries, plum sauce, ketchup
- kids burger, fries, ketchup

\$10 per child

Dessert

- vanilla ice cream *with chocolate sauce*

\$5 per child



Bar Service

Wine List

(a full wine list is available)

Red Wine

Fontella Chianti, DOCG, Italy	\$36
Grande Carmen Reserva Cabernet Sauvignon, Chile	\$36
Alamos Malbec #1, Argentina	\$36

White Wine

Zenato Pinot Grigio, Italy	\$36
Monjardin Unoaked Chardonnay, Spain	\$36
Chatelain Desjacques Sauvignon Blanc, France	\$36
Mosel Dry Riesling, Germany	\$36

Bubbly

Canella Prosecco Superiore DOCG 2014, Italy	\$48
Massotina Triviso Prosecco, Italy	\$36

Bar Service

House Glass of Wine 6oz	\$10.00
Basic Highballs 1oz	\$7.50
Premium Highballs 1oz	\$9.50
Liqueurs 1oz	\$7.00
Domestic Beer Bottles	\$7.50
Imported Beer Bottles	\$8.00

Beverages

Coffee & tea	\$3.25
Assorted soft drinks <i>on consumption</i>	\$3.25
Assorted juice bottles <i>on consumption</i>	\$3.25
Assorted juice jugs	\$15.00
Bottled still & sparkling water	\$3.50
Canned pop	\$2.25
Bottled juice	\$2.75
Fruit punch bowl <i>serves 50</i>	\$70.00

Please encourage responsible consumption. If you require a taxi to get you home safely please invite a member of our team to arrange one for you.



Terms / Conditions

- Prices are in effect until December 31, 2021
- A \$1000 deposit is required to secure your event date & space. Notice of cancellation must be received in writing. Deposits are non-refundable. In the event that a pandemic causes the event to be canceled, deposits will be refunded.
- All food and beverage prices are subject to an 18% service charge & 5% GST. Please note GST is charged on the service charge as per required by Revenue Canada.
- All miscellaneous fees and rental fees are subject to 5% GST.
- No confetti allowed. A clean up fee may apply, if excessive clean up is required.
- Estimated numbers must be given 4 weeks prior along with set up requirements, A/V requirements and final food & beverage choices, including any allergies or special dietary requirements.
- Final numbers must be confirmed no later than five business days prior to your event and will not be subject to reduction. At this time an estimated invoice will be presented and pre-payment is due. Your final invoice will be charged according to the confirmed number or the actual number, whichever is greater. Your number may increase within the five business days prior to your event with the approval of the Silver Springs GCC Event Coordinator.
- A SOCAN fee will be applied to all events with music. "SOCAN stands for Society of Composers, Authors and Music Publishers of Canada. They ensure that music creators and their publishers get paid for the communication to the public and public performance of their music."
- All decorations, set up & take down of decorations, are the responsibility of the event host.
- Event space is booked for the times indicated on the function agreement.
- Premises must be vacated by 1:30 am
- Any breakage, damage or theft of club property will be charged accordingly.
- Silver Springs will be the sole provider of all food & beverage consumed on premises.
- All prices are subject to change