



# Silver Springs Golf & Country Club

2022 Banquet & Events Menus



*building a culture of remarkable experiences...*

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# Function Spaces

## Dining Room

featuring views of our 9<sup>th</sup> 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

### **Continental Breakfast Buffet** *minimum 20 guests*

#### **\$21 per person**

- A selection of danishes, croissants, muffins and loaves
- Seasonal sliced fruit and berry platter
- Assorted fruit yogurts
- Assorted chilled fruit juice
- Coffee & tea

### **Silver Springs Breakfast Buffet** *minimum 20 guests*

#### **\$26 per person**

- Scrambled eggs *with brie cheese & scallions*
- Breakfast bacon & sausage
- Hash-browns *choice of: cubed, patties or tater tots*
- Seasonal sliced fruit and berry platter
- Assorted chilled fruit juices
- Coffee & tea

### **Brunch Buffet** *minimum 20 guests*

#### **\$46 per person**

*Choose two entrées:*

- Carved Honey Ham with maple mustard
- Classic eggs benedict *poached egg, English muffin, sliced ham, hollandaise*
- Salmon fillet *dill, maple mustard*
- Banana bread French toast and pancakes *berry compote, maple syrup, chantilly cream*
- Penne pasta bake *roasted red peppers, kalamata olives, pomodoro sauce*

*Accompanied by*

- House garden salad *heritage blend lettuce, dried cranberries, candied pecans, pumpkin seeds, goat cheese, strawberry vinaigrette*
- Caesar salad *garlic croutons, parmesan cheese*
- Scrambled eggs *with brie cheese & scallions*
- Breakfast bacon & sausage
- Hash-browns *choice of: cubed, patties or tater tots*
- Seasonal sliced fruit and berry platter
- A selection of danishes, croissants, muffins and loaves
- Assorted chilled fruit juice
- Coffee & tea

*Add an action station to any of the above buffets:*

### **Chefs Action Station** *minimum 20 guests*

#### **\$15 per person**

- **Build your own Omelet Station** *ham, bacon, onion, peppers, spinach, mushroom, mixed cheeses*
- **Eggs Benedict Station** *ham, smoked salmon, spinach, english muffin, poached egg, hollandaise*



## Lunch -Buffet

### **The Working Luncheon Buffet** *minimum 20 guests*

**\$27 per person**

- Assorted finger sandwiches *includes egg salad, lobster rolls, ham, turkey & roast beef*
- Homemade pickled vegetable platter
- Crudit  platter *fresh vegetables, hummus, ranch*
- Seasonal sliced fruit and berry platter
- Chef's choice soup
- Coffee & tea

### **Silver Springs Lunch Buffet** *minimum 20 guests*

**\$39 per person**

*Choose one entr e:*

- House cured salmon fillet *dill, maple mustard*
- Roasted chicken supreme *with lemon cream sauce*
- Braised boneless Alberta beef short ribs *roasted tomato, chimichurri*

*Accompanied by*

- House garden salad *heritage blend lettuce, dried cranberries, candied pecans, pumpkin seeds, goat cheese, strawberry vinaigrette*
- Caesar salad *garlic croutons, parmesan cheese*
- Chefs choice seasonal vegetable medley
- Choice of roasted potatoes with fresh herbs or mashed potatoes
- Chef's choice soup
- Bread & butter
- Coffee & tea

### **Silver Springs Hearty Lunch Buffet** *minimum 20 guests*

**\$48 per person**

*Choose two entr es:*

- House cured salmon fillet *dill, maple syrup*
- Roasted chicken supreme *with lemon cream sauce*
- Braised boneless Alberta beef short ribs *roasted tomato, chimichurri*
- Mustard roast pork loin *with onion jus*
- Penne pasta bake *roasted red peppers, kalamata olives, pomodoro sauce*

*Accompanied by*

- House garden salad *heritage blend lettuce, dried cranberries, candied pecans, pumpkin seeds, goat cheese, strawberry vinaigrette*
- Caesar salad *garlic croutons, parmesan cheese*
- Chefs choice seasonal vegetable medley
- Choice of roasted potatoes with fresh herbs or mashed potatoes
- Chef's choice soup
- Bread & butter
- Coffee & tea

**Add on Assorted Dessert Squares**

**\$8 per person**

**Add on a Hot Dessert**

**\$11 per person**

*Choose one:*

- Sticky toffee pudding *with vanilla ice cream*
- Warm seasonal crumble *with vanilla ice cream*



## Lunch - Plated

**All plated lunches are 3 course; Served with bread and butter; your choice of soup or salad, entrée and dessert, coffee & tea**

### **Soups** *choose one:*

- Roasted tomato and red pepper soup
- Cream of wild mushroom velouté
- Roasted butternut squash soup (seasonal)
- Sweet potato, fire spice & coconut soup

### **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*
- Spinach salad *red onion, strawberries, goat feta, toasted almonds, poppy seed vinaigrette*

### **Entrées** *choose two + one vegetarian option:*

- Roasted chicken supreme **\$39 per person**  
*butternut squash puree, roasted potato's, seasonal vegetables, red wine jus*
- Braised boneless Alberta beef short ribs **\$44 per person**  
*roasted tomato, chimichurri, mashed potatoes, seasonal vegetables*
- Grilled salmon fillet **\$44 per person**  
*beurre blanc, calrose rice, seasonal vegetables*
- Wild mushroom ravioli **\$27 per person**  
*with mushroom cream sauce, parmesan*

### **Desserts** *choose one:*

- Very berry cheese cake *with macerated berries*
- Warm sticky toffee pudding *with vanilla ice cream*
- Chocolate trio mousse *with strawberry milk and toasted pistachios*



## Dinner - Silver Buffet

### **Silver Dinner Buffet** *minimum 20 guests*

*Choose 1 entrée for your guests:*

- Roasted chicken supreme *with lemon cream sauce* **\$44 per person\***
- Grilled salmon filet *with tarragon beurre blanc* **\$45 per person\***
- Mustard roast pork loin *with onion jus* **\$40 per person\***
- Braised boneless beef short ribs *roasted tomato, chimichurri* **\$55 per person\***

*Accompanied by*

- Penne pasta bake *roasted red peppers, kalamata olives, pomodoro sauce*
- House garden salad *heritage blend lettuce, dried cranberries, candied pecans, pumpkin seeds, goat cheese, strawberry vinaigrette*
- Caesar salad *garlic croutons, parmesan cheese*
- Chefs choice seasonal vegetable medley
- Choice of roasted potatoes with fresh herbs or mashed potatoes
- Chef's choice soup
- Bread & butter
- Coffee & tea

**Add on Assorted Dessert Squares** **\$8 per person**

**Add on a Premium Dessert** **\$11 per person**

- Sticky toffee pudding *with vanilla ice cream*
- Warm seasonal crumble *with vanilla ice cream*

**\*Due to Covid restrictions, extra Labor Charges may apply**





## Dinner - Gold Buffet *minimum 30 guests*

### **Carved Item** *choose 1 for your guests:*

- Prime rib *au jus* gravy, horseradish, grainy dijon \$75 per person\*
- Alberta AAA Striploin *au jus* gravy, horseradish, grainy dijon \$70 per person\*
- Honey glazed ham *honey mustard* \$60 per person\*
- House cured & carved salmon *maple mustard* \$60 per person\*

### **Entrées** *choose 2 for your guests:*

- Roasted chicken supreme *with lemon cream sauce*
- Penne pasta bake *roasted red peppers, kalamata olives, pomodoro sauce*
- Braised boneless Alberta beef short ribs *roasted tomato, chimichurri*
- Grilled salmon filet *with tarragon beurre blanc*

### **Salads** *choose 3 for your guests:*

- House garden salad *heritage blend lettuce, dried cranberries, candied pecans, pumpkin seeds, goat cheese, strawberry vinaigrette*
- Caesar salad *garlic croutons, parmesan cheese*
- Spinach salad *red onion, strawberries, goat feta, toasted almonds, poppy seed vinaigrette*
- Greek salad *goat feta, tomatoes, bell pepper, cucumber, tomato, kalamata olive, lemon oregano vinaigrette*
- Beet salad *arugula, goat cheese, candied pecans, red onion, maple onion vinaigrette*
- German potato salad *bacon, caramelized onion, scallion, dijon vinaigrette*

### **Starch** *choose 1 for your guests:*

- Roasted potatoes with fresh herbs
- Garlic parmesan scalloped potatoes
- Mashed potatoes
- Coconut cumin basmati

### **includes**

- Chef's choice steamed vegetable medley
- Bread & butter
- Domestic cheese & seasonal fruit display
- Coffee & tea

### **Dessert** *choose 1 for your guests:*

- Sticky toffee pudding *with vanilla ice cream*
- Warm seasonal crumble *with vanilla ice cream*
- Assorted dessert squares

**\*Due to Covid restrictions, extra Labor Charges may apply**



## Dinner - Plated

**All plated dinners are 3 courses; Served with bread and butter; Please choose one appetizer, choice of two meat entrées and one 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:*

- Sweet potato five spice and coconut soup
- Roasted tomato and red pepper soup
- Creamy wild mushroom velouté
- Roasted butternut squash soup (seasonal)

OR:

**Salads** *choose one for your guests:*

- Caesar salad *garlic croutons, parmesan cheese*
- House salad *pumpkin seeds, dried cranberries, candied pecans, goat cheese, strawberry vinaigrette*
- Caprese salad *fresh tomato's, buffalo mozzarella, basil pesto, balsamic glaze*
- Spinach salad *red onion, strawberries, goat feta, toasted almonds, poppy seed vinaigrette*

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

- Boneless braised Alberta beef short ribs **\$60 per person**  
*roasted tomato, chimichurri, mashed potatoes, chef's choice vegetables*
- Roasted chicken supreme **\$42 per person**  
*butternut squash puree, roasted potato's, seasonal vegetables, red wine jus*
- Grilled salmon filet **\$50 per person**  
*with beurre blanc sauce, Calrose rice, chef's choice vegetables*

**Vegetarian:**

- Wild mushroom risotto *mascarpone cheese, parmesan* **\$40 per person**
- Stuffed bell pepper *coconut rice, roasted vegetables, tomato sauce* **\$40 per person**

**Desserts** *choose one for your guests:*

- Very berry cheese cake *with macerated berries*
- Warm sticky toffee pudding *with vanilla ice cream*
- Chocolate trio mousse *with strawberry milk and toasted pistachios*





## Live Action/ Themed Stations

**Live Action Vodka Prawns** *minimum of 20 guests required*

**\$25 per dozen**

- Garlic, parsley, lemon, white wine

**Live Action Pasta Station** *minimum of 20 guests required*

**\$30 per person**

- Choose 1: penne, farfalle, rotini, fettucine
- Pomodoro sauce & béchamel sauce
- Selection of vegetables & meats
- Warm baguette *with olive oil & balsamic vinegar*

**Mediterranean Station** *minimum of 20 guests required*

**\$31.5 per person**

- Chicken souvlaki
- Warm pita bread
- Tzatziki, red onion, diced tomato, lettuce
- Rice pilaf
- Greek salad *goat feta, tomatoes, bell pepper, cucumber, tomato, kalamata olive, lemon oregano vinaigrette*

**Dim Sum Station** *minimum of 20 guests required*

**\$25 per person**

**(2 weeks notice required)**

- BBQ pork bao buns
- Pork shumai
- Vegetable spring rolls *with plum sauce*
- Chicken gyoza
- Asian green salad *julienned carrots, peppers, chopped peanuts, sesame hoisin vinaigrette*



## Hors d'oeuvres / Platters

### Beef

- Boneless short rib sliders, *jalapeno honey slaw, brioche buns* \$41 per dozen
- Stuffed yorkshire puddings *shaved prime rib, horseradish aioli* \$24 per dozen
- Teriyaki beef skewers \$24 per dozen

### Chicken

- Chicken souvlaki skewers *with tzatziki drizzle* \$23 per dozen
- Chicken gyozas *with cashew drizzle* \$22 per dozen

### Pork

- Bacon wrapped jalapeno poppers *cream cheese, cheddar, bacon* \$31 per dozen
- Prosciutto & melon skewer *with balsamic glaze* \$19 per dozen

### Seafood

- House made lobster cakes *tarragon aioli* \$28 per dozen
- Grilled shrimp skewer *roasted garlic red pepper marinade, sriracha aioli* \$24 per dozen
- Smoked salmon crostini *pickled red onion, lemon cream, capers* \$30 per dozen

### Vegetarian

- Mini spinach and feta quiche \$20 per dozen
- Bruschetta crostini *with balsamic glaze* \$19 per dozen
- Stuffed cucumber *citrus and herb cream cheese, balsamic glaze* \$20 per dozen
- Vegetarian spring rolls *hoisin sauce* \$20 per dozen

### Platters and Snacks

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

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

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

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

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

**Yogurt Parfait Station** *granola, vanilla yogurt, berries, fruit* \$6.5 per person

**Assorted Dessert Platter** *fresh cookies, assorted squares* \$8 per person

**Baked Goods** *an assortment of loaves danishes, croissants* \$6.5 per person

**Chips and Salsa** \$5 per person

**Cajun Kettle Chips** \$6.5 per person



# Late Night Snacks / Kids Menu

## Late Night Snacks

<b>Pizza Bar</b> 12" (8 slices) <i>Hawaiian, pepperoni, cheese</i>	<b>\$20 per pizza</b>
<b>Pierogi Bar</b> <i>caramelized onion, bacon, green onions, sour cream</i>	<b>\$15 per person</b>
<b>Poutine Bar</b> <i>beef gravy, cheese curds, mixed cheese jalapenos, diced tomato, scallion, bacon bits</i>	<b>\$15 per person</b>
<b>Taco Bar</b> Soft taco shells, ground beef, pulled chicken, cheddar cheese, diced tomato, salsa, sour cream, guacamole	<b>\$25 per person</b>

## Kids Menu

<b>Soup</b> <ul style="list-style-type: none"><li>• Cream of mushroom</li></ul>	<b>\$5 per child</b>
<b>Salads</b> <ul style="list-style-type: none"><li>• Carrot sticks, celery sticks, ranch dip</li><li>• Caesar salad</li></ul>	<b>\$5 per child</b>
<b>Entrées</b> <ul style="list-style-type: none"><li>• Chicken tenders <i>fries, plum sauce, ketchup</i></li><li>• Kids burger <i>fries, ketchup</i></li><li>• Grilled cheese <i>fries, ketchup</i></li></ul>	<b>\$10 per child</b>
<b>Dessert</b> <ul style="list-style-type: none"><li>• Vanilla ice cream <i>with chocolate sauce</i></li></ul>	<b>\$5 per child</b>



## Bar Service

### Wine List

(a full wine list is available)

#### Red Wine

Grande Carmen Reserva Cabernet Sauvignon, Chile	\$36
Alamos Malbec, Argentina	\$36

#### White Wine

Zenato Pinot Grigio, Italy	\$36
Manos Negros Chardonnay, Argentina	\$36
Chatelain Desjacques Sauvignon Blanc, France	\$36

#### Bubbly

Canella Prosecco Superiore DOCG 2014, Italy	\$48
Giusti, Italy	\$36

### Bar Service

House Glass of Wine 6oz	\$9.50
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
Bottled pop	\$3.50
Bottled juice	\$2.75

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, 2022
- 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 Food & Beverage Manager.
- 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.
- Dining Room rental is subject to \$6000 +GST & 18% Gratuity food and beverage minimum spend.
- All prices are subject to change