



Silver Springs Golf & Country Club

2023 Banquet & Events Menus



building a culture of remarkable experiences...

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Function Spaces

Dining Room

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

The Turret Room

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 Canada Olympic Park.

Room Capacities Rental Rates / Fees

We offer half day and hourly rentals, some restrictions apply. Ask the Food & Beverage Manager for more details.	The Boardroom \$500 rental	The Turret \$750 rental + \$1000 food & beverage requirement	The Dining Room \$1000 rental + \$6000 food & beverage requirement	The Patio \$1000 rental
Square Footage	400	1500	2300 sq. ft	1500
Theatre Style	80	200	250	
Cocktail Reception	75	150	400	
Breakfast/Lunch/Dinner	40	100	200	
Boardroom	16	18	-	
1/2 Rounds/Classroom	24	60	75	
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 and podium is included in the room rental.

Projectors and screens are available at \$50 each.

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



Breakfast / Brunch

gf—Gluten Free
df—Dairy Free

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

- Cheesy Scrambled eggs
- Breakfast bacon & sausage (gf, df)
- Hash-browns *choice of: cubed, patties or tater tots* (df)
- Seasonal sliced fruit and berry platter
- Assorted chilled fruit juices
- Coffee & tea

Brunch Buffet *minimum 20 guests*

\$51 per person

Choose two entrées:

- Carved Honey Ham with maple mustard (gf, df)
- Classic eggs benedict *poached egg, English muffin, sliced ham, hollandaise*
- Banana bread French toast and pancakes *berry compote, maple syrup, chantilly cream*
- Pesto cream pasta *mushrooms, peppers, tomatoes* (vegetarian)

Accompanied by

- House garden salad *heritage blend lettuce, dried cranberries, candied pecans, pumpkin seeds, goat cheese, strawberry vinaigrette*
- Caesar salad *garlic croutons, parmesan cheese*
- Cheesy Scrambled eggs
- Breakfast bacon & sausage (gf, df)
- 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

gf—Gluten Free
df—Dairy Free

The Working Luncheon Buffet *minimum 20 guests*

\$29 per person

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

Silver Springs Lunch Buffet *minimum 20 guests*

Choose 1 entrée for your guests:

- Roasted chicken supreme with *sundried tomato cream sauce* (gf) **\$58 per person**
- Grilled salmon filet *with tarragon beurre blanc* (gf) **\$65 per person**
- Sesame ginger glazed pork belly (gf, df) **\$55 per person**
- Braised boneless Alberta beef short ribs *natural jus reduction* (gf, df) **\$58 per person**

Accompanied by

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

Silver Springs 2 Course Plated Lunch *minimum 20 guests*

\$25 per person

Choose one starter:

- Sweet potato five spice and coconut soup (gf, df)
- Roasted tomato and red pepper soup (gf,df)
- Creamy wild mushroom velouté (gf)
- House salad pumpkin seeds, dried cranberries, candied pecans, goat cheese, strawberry vinaigrette (gf)
- Caesar salad garlic croutons, parmesan

Main course:

- 6oz Chicken breast, Sundried tomato cream sauce, Chef's vegetable, roasted potatoes or mashed potatoes

Includes:

- Bread & Butter, Coffee & tea

Add on Assorted Dessert Squares (may contain nuts)

\$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*
- Warm fudge brownie *with vanilla ice cream*



Dinner - Silver Buffet

gf—Gluten Free
df—Dairy Free

Silver Dinner Buffet *minimum 20 guests*

Choose 1 entrée for your guests:

- Roasted chicken supreme with *sundried tomato cream sauce* (gf) **\$59 per person**
- Grilled salmon filet *with tarragon beurre blanc* (gf) **\$66 per person**
- Sesame ginger glazed pork belly (gf, df) **\$56 per person**
- Braised boneless Alberta beef short ribs *natural jus reduction* (gf, df) **\$59 per person**

Accompanied by

- Pesto cream pasta *mushrooms, peppers, tomatoes* (vegetarian)
- House garden salad *heritage blend lettuce, dried cranberries, candied pecans, pumpkin seeds, goat cheese, strawberry vinaigrette* (gf)
- Caesar salad *garlic croutons, parmesan cheese*
- Chefs choice seasonal vegetable medley
- Choice of roasted potatoes (gf, df) with fresh herbs or mashed potatoes (gf)
- 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*



Dinner - Gold Buffet *minimum 30 guests*

gf—Gluten Free
df—Dairy Free

Carved Item *choose 1 for your guests:*

- Prime rib *au jus* gravy, horseradish, grainy dijon (df,) \$84 per person
- Smoked Alberta flank steak *with chimichurri* (gf & df) \$84 per person
- Honey glazed ham *honey mustard* (gf & df) \$74 per person
- House cured & carved salmon *maple mustard* (gf & df,) \$89 per person

Entrées *choose 1 for your guests: (1 entrée included, add an item for \$12/person)*

- Roasted chicken supreme *with sundried tomato cream sauce* (gf)
- Braised boneless Alberta beef short ribs *natural jus reduction* (gf, df)
- Grilled salmon filet *with tarragon beurre blanc* (gf)

Accompanied by

- Pesto cream pasta *mushrooms, peppers, tomatoes (vegetarian)*

Salads *choose 3 for your guests:*

- House garden salad *heritage blend lettuce, dried cranberries, candied pecans, pumpkin seeds, goat cheese, strawberry vinaigrette* (gf)
- Caesar salad *garlic croutons, parmesan cheese*
- Tomato Bocconcini salad *red onion, bocconcini basil pesto, balsamic glaze* (gf)
- 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* (gf)
- German potato salad *bacon, caramelized onion, scallion, dijon vinaigrette* (gf, df)

Starch *choose 1 for your guests:*

- Roasted potatoes with fresh herbs (gf, df)
- Garlic parmesan scalloped potatoes (gf)
- Mashed potatoes (gf)
- Coconut cumin basmati (gf, df)

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



Dinner - Plated

gf—Gluten Free
df—Dairy Free

All plated dinners are 3 courses; Served with warm bread and butter; Please choose one appetizer for all guests, choice of two meat entrées, one vegetarian and one dessert choice for all guests. Add an additional course for \$8 per person. Dietary restrictions will be accommodated.

Soups *choose one for your guests:*

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

OR:

Salads *choose one for your guests:*

- House salad *pumpkin seeds, dried cranberries, candied pecans, goat cheese, strawberry vinaigrette* (gf)
- Caesar salad *garlic croutons, parmesan cheese*
- Strawberry & beet salad *pickled mustard seeds, goat cheese, arugula, strawberry vinaigrette* (gf)
- Pomegranate arugula salad *candied walnuts, aged cheddar crumble, pear, pomegranate-lime vinaigrette* (gf)

Entrées *choose two proteins and one vegetarian for your guests:*

- Boneless braised Alberta beef short ribs **\$71 per person**
natural thyme jus, mashed potatoes, chef's choice vegetables (gf)
- Roasted chicken supreme **\$64 per person**
butternut squash puree, roasted potatoes, seasonal vegetables, lemon cream sauce (gf)
- Creamy Tuscan salmon **\$69 per person**
with sundried tomato cream sauce, Calrose rice, chef's choice vegetables (gf)

Vegetarian:

- Spinach and ricotta lasagna *fresh tomato sauce, mozzarella* **\$55 per person**
- Coconut chickpea curry *roasted cauliflower, grilled naan* (V) **\$55 per person**

Desserts *choose one for your guests:*

- Lemon tart *with blueberry gin coulis, fresh berries*
- Warm sticky toffee pudding *with vanilla ice cream*
- Chocolate trio mousse *with strawberry milk and toasted pistachios*
- Flourless chocolate torte *with berry compote, Chantilly cream*



Live Action/ Themed Stations

gf—Gluten Free
df—Dairy Free

Live Action Vodka Prawns *minimum of 6 dozen required* **\$25 per dozen**

- Garlic, parsley, lemon, white wine (gf, df)

Live Action Oyster Shucking *minimum of 20 guests required* **Market Price**

- East coast oysters
- Cocktail sauce, mignonette, horseradish, citrus, tabasco (gf, df)

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 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*

BYO Burger Station *minimum of 20 guests required* **\$25 per person**

- 3oz Alberta beef patties
- Brioche Buns
- Lettuce, tomato, onion, pickle, cheese
- Ketchup, burger sauce
- Cajun kettle chips



Hors d'oeuvres / Platters

gf—Gluten Free
df—Dairy Free

Hors d'oeuvres - Passed or Stationed

•Beef

- Teriyaki beef skewers (gf & df) \$25 per dozen
- Boneless short rib sliders, *jalapeno honey slaw, brioche buns* \$41 per dozen
- Roast beef *bannock, caramelized onion, horseradish aioli* \$24 per dozen

Chicken

- Chicken pakora *curried yogurt dip* \$23 per dozen
- Chicken gyozas *with cashew drizzle* (df, contains nuts) \$23 per dozen

Pork & Duck

- Bacon wrapped jalapeno poppers *cream cheese, cheddar, bacon* (gf) \$31 per dozen
- Smoked duck crostini *cranberry chutney, brie* \$20 per dozen

Seafood

- House made lobster cakes *tarragon aioli* \$29 per dozen
- Grilled shrimp skewer *roasted garlic red pepper marinade, siracha aioli* \$25 per dozen
- gf & df
- Tuna Poke Cone *cucumber, avocado, sesame soy* (gf & df) \$32 per dozen

Vegetarian

- Mini spinach and feta quiche \$21 per dozen
- Bruschetta crostini *with balsamic glaze* (df, V) \$20 per dozen
- Smoked mushroom mousse *bannock* \$21 per dozen
- Vegetarian spring rolls *hoisin sauce* (df) \$21 per dozen
- Tomato bocconcini skewer *basil pesto* (gf) \$20 per dozen

Platters - Stationed

Platters and Snacks

Jumbo Shrimp Tower *with cocktail sauce* \$249 per 125 pieces
(gf, df, & contains shellfish)

Charcuterie Board *assortment of sliced deli meats, baguette* (df) \$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* \$7 per person

Yogurt Parfait Station *granola, vanilla yogurt, berries, fruit* \$7 per person

Assorted Dessert Platter *fresh cookies, assorted squares* \$9 per person

Baked Goods *an assortment of loaves, danishes, croissants* \$7 per person

Chips and Salsa (df) \$5 per person

Cajun Kettle Chips (df) \$7 per person



Late Night Snacks / Kids Menu

gf—Gluten Free
df—Dairy Free

Late Night Snacks

Pizza Bar 12" (8 slices) (available gf)

Cheese

\$23 per pizza

Pepperoni

\$25 per pizza

Hawaiian

\$27 per pizza

Pierogi Bar *caramelized onion, bacon, green onions, sour cream* (vegetarian options)

\$15 per person

Poutine Bar *beef gravy, cheese curds, mixed cheese* *jalapenos, diced tomato, scallion, bacon bits* (vegetarian options)

\$15 per person

Taco Bar Soft taco shells, ground beef, pulled chicken, cheddar cheese, diced tomato, salsa, sour cream, guacamole (gf & df options)

\$25 per person

Kids Menu

Soup

\$5 per child

- Cream of mushroom (gf)

Salads

\$5 per child

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

Entrées

\$12 per child

- Chicken tenders *fries, plum sauce, ketchup*
- Kids burger *fries, ketchup*
- Grilled cheese *fries, ketchup*

Dessert

\$5 per child

- Vanilla ice cream *with chocolate sauce*



Bar Service

Wine List

Red Wine

Campagnola Valpolicella, Italy	\$36
Grande Carmen Reserva Cabernet Sauvignon, Chile	\$37
Manos Negras Malbec, Argentina	\$38
11th Hour Pinot Noir, California	\$38

White Wine

Campagnola Pinot Grigio, Italy	\$36
Manos Negros Chardonnay, Argentina	\$38
Mount Riley Sauvignon Blanc, New Zealand	\$38

Rosé

Joya Rosé, Lisboa, Portugal	\$36
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Bubbly

Canella Prosecco Superiore DOCG 2014, Italy	\$48
Tintoretto, 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	\$3.50

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.



Bar Service

Full Wine List

Red Wine

Navardia Crianza Rioja, Organic Rioja, Spain	\$44
Three Fingered Jack Old Vine Zinfandel Lodi, California	\$44
J.Lohr Seven Oaks Cab Sav Paso Robles, California	\$47
Tolaini Al Passo Tuscany, Italy	\$47
Red Rooster Rare Bird Meritage Okanagan, BC	\$48
Flechas de los Andres Gran Malbec Mendoza, Argentina	\$49
Aristeo Corte Medicea, Super Tuscan Tuscany, Italy	\$49
Castelvechi Chianti Classico Veneto, Italy	\$49
Oak Ridge Ancient Vines Zinfandel Lodi, California	\$50
Lemelson Cuveé Pinot Noir Willamette Valley	\$50
Francis Coppola Diamond Claret (Bordeaux) Napa, California	\$52
La Crema Pinot Noir Sonoma, California	\$55
Clarendelle Saint Emilion Bordeaux Saint Emilion, France	\$65
Zenato Amarone Sant'Ambrogio, Italy	\$70
Altesino Brunello di Montalcino DOCG Montalcino, Italy	\$75
Volunteer Cabernet Sauvignon Napa, California	\$75
Freemark Abbey Merlot Napa, California	\$76
Rainwater Cabernet Napa, California	\$100
Orin Swift Palermo Cabernet Napa, California	\$110

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

- A \$1000 deposit is required to secure your event date & space. Notice of cancellation must be received in writing. Deposits are non-refundable, but are transferable to a date within 2 years of the original booking.
- Room rental includes servers, bartenders, tables, chairs, tableware, glassware, base linens of white or black.
- 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. Note: Silver Springs will be responsible for set up/take down of all items provided by the Club. The Client will be responsible for set up/take down all items provided by the Client.
- 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 seven 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.
- 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, beyond this time an additional charge of \$100/hour will be applied.
- 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. Note: Wedding Cake/Cupcake is the only exception, some restrictions apply.
- Dining Room rental is subject to \$6000 +GST & 18% Gratuity food and beverage minimum spend.
- All prices are subject to change

Silver Springs Golf & Country Club

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