

2023/2024 HOLIDAY PARTY PACKAGE

SILVER SPRINGS GOLF & COUNTRY CLUB





Location

Located only a quick 15-minute drive from downtown, you'll discover the charming Silver Springs Golf and Country Club in the heart of North Calgary. Our prime location makes us the perfect choice for your upcoming special event, ensuring easy accessibility for your guests.

The Silver Springs Clubhouse boasts two beautiful venues with large windows and ample space. As the holiday season approaches, our spaces can be customized for many different occasions, crafting an intimate and inviting atmosphere for you and your guests.



We have had our last three Christmas parties at this lovely destination. The layout is perfect for our combined team as it provides a large dining room space, pre-dinner cocktail space that can be used for a dance after dinner, and another large enough room for two lines of guests to move through buffet lines simultaneously. The food is wonderful, the service excellent and the event planning team is eager to make next years party which is already booked for December a success; she [Nadine] came to see me in late January. I highly recommend this venue.

-Natasha Richardson



Book With Us:  403-286 -1456 ext. 220



Nadine Gingras, Food & Beverage Manager
ngingras@silverspringsgolfclub.com



Our Rooms



Turret Room



Dining Room

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Our Rooms

Our Clubhouse boasts two different venue spaces to offer you a range of possibilities for intimate gatherings, corporate events, Christmas parties, and more.

The Turret Room: Features floor to ceiling windows with views of our 18th green & fairway.

The Dining Room: Featuring views of our 9th hole and Canada Olympic Park.

Half day and hourly rentals available, some restrictions apply. Please contact the Food and Beverage Manager for details.	The Turret Room	The Dining Room
Square footage	1500	2300
Theatre Style	150	300
Cocktail Reception	150	400
Breakfast/Lunch/Dinner	80	200
1/2 Rounds/Classroom	60	75
U Shape	30	400
Room / Food & Beverage Charge	\$750 room rental \$1000 food & beverage requirement	\$1000 room rental \$6000 food & beverage requirement

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.



Holiday Party Packages and Specials

'Tis the season to celebrate, and Silver Springs is here to make your holidays extra special. We're excited to introduce our exclusive holiday offerings, curated to add a dash of magic to your gatherings.

Our culinary team has prepared a delightful menu that blends traditional favorites with new creations, capturing the essence of the holiday season. Whether you're planning an intimate family dinner, an office party, or a New Year's Eve bash, our Holiday Specials promise to bring warmth, cheer, and a touch of magic to your events.

Holiday Lunch Buffet | Minimum 20 Guests | \$40 per person

- Buns and butter

Choice of:

- Caesar salad (garlic croutons, parmesan cheese) **or** House garden salad (mixed greens, pumpkin seeds, dried cranberries, candied pecans, goat cheese, strawberry Vinaigrette)

Accompanied by:

- Slow-roasted turkey breast, dressing, pan gravy, mashed potatoes, seasonal vegetables, and cranberry sauce

Choice of:

- Sticky toffee pudding (vanilla ice cream) **or** warm apple crumble (vanilla ice cream) **or** bread pudding (vanilla ice cream)

Holiday Plated Dinner Menu | Minimum 10 Guests |

Please contact us for pricing and details

- Buns and butter

Choice of:

- Butternut Squash & Apple Soup **or** House garden salad (mixed greens, pumpkin seeds, dried cranberries, candied pecans, goat cheese, strawberry Vinaigrette)

Includes:

- Turkey Dinner (24hr brined turkey breast, mashed potato, stuffing, seasonal vegetables, gravy, cranberry)

Choice of:

- Pumpkin Pie (cinnamon whipped cream, berries) **or** Apple Pie (cinnamon cream cheese frosting, candied pecans)



Breakfast / Brunch

Continental Breakfast Buffet | Minimum 20 guests | \$21 per person

- A selection of danishes, croissants, muffins, and loaves
- Seasonal sliced fruit 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 (*df*)
- Seasonal sliced fruit 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
- Seasonal sliced fruit 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 Service

The Working Luncheon Buffet | Minimum 20 guests | \$29 per person

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

Silver Springs Lunch Buffet | Minimum 20 guests | See entr  pricing below

Choose 1 entr  for your guests:

- Roasted chicken supreme (*sundried tomato cream sauce*) (gf) | \$58 per person
- Grilled salmon filet (*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 Two 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 velout  (gf)
- House garden salad (*heritage blend lettuce, dried cranberries, candied pecans, pumpkin seeds, goat cheese, strawberry vinaigrette*) (gf)
- Caesar salad (*garlic croutons, parmesan*)

Main course:

- 6oz chicken breast, sundried tomato cream sauce, Chef's vegetables, 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 (*vanilla ice cream*) **or** warm seasonal crumble (*vanilla ice cream*) **or** warm fudge brownie (*vanilla ice cream*)





Dinner Buffet Service

Silver Dinner Buffet | Minimum 20 guests | See entrée pricing below

Choose one entrée for your guests:

- Roasted chicken supreme (*sundried tomato cream sauce*) (gf) - \$55 per person
- Grilled salmon filet (*tarragon beurre blanc*) (gf) - \$66 per person
- Braised boneless Alberta beef short ribs (*natural jus reduction*) (gf, df) - \$59 per person
- Roasted turkey, dressing, cranberry sauce, pan gravy - \$60 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*)
- Chef's choice seasonal vegetable medley
- Choice of roasted potatoes (gf, df) with fresh herbs **or** mashed potatoes (gf)
- Chef's choice soup
- Warm rolls & whipped 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 **or** warm seasonal crumble with vanilla ice cream

Want to customize your buffet? We can add or reduce items. Please ask for details!





Dinner Buffet Service

Gold Dinner Buffet | Minimum 30 guests | See carved items for pricing

Carved Item - Choose one carved item 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) - \$79 per person
- House cured & carved salmon maple mustard (gf, df) - \$89 per person
- Carved turkey, dressing, cranberry sauce, pan gravy - \$74 per person

Entrees - Choose one entrée for your guests: (one entrée included, add an item for \$12/person)

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

Accompanied by:

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

Salads - Choose 3 salads 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 one starch 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 one dessert for your guests:

- Sticky toffee pudding (vanilla ice cream) or warm seasonal crumble (vanilla ice cream)





Plated Dinners

Plated Dinners

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 garden 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:

Protein:

- 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
 - 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) (Vegetarian) - \$55 per person

Desserts - Choose one for your guests:

- Vegan chocolate cake (berry compote) **or** warm sticky toffee pudding (vanilla ice cream) **or** chocolate trio mousse (strawberry milk and toasted pistachios) **or** flourless chocolate torte (berry compote and Chantilly cream)





Live Action / Themed Stations

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, or fettucine
- Pomodoro sauce and 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

Hors D'Oeuvres - Passed or Stationed

Beef

- Teriyaki beef skewers (df) | \$25 per dozen
- Boneless short rib sliders, jalapeno honey slaw, brioche buns | \$41 per dozen

Chicken

- Chicken empanadas with avocado creama | \$26 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) (gf & df) | \$25 per dozen
- 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, vegetarian) | \$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 and Snacks (Stationed)

- Jumbo Shrimp Tower with cocktail sauce (gf, df) | \$249 per 125 pieces
- Charcuterie Board (assortment of sliced deli meats, baguette) (df) | \$15 per person
- Imported & Domestic Cheeses (assorted crackers) | \$11 per person
- Crudit  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

Late Night Snacks

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

- Cheese | \$23 per pizza
- Pepperoni | \$25 per pizza
- Hawaiian | \$27 per pizza

Pierogi Bar | \$15 per person

(caramelized onion, bacon, green onions, sour cream - vegetarian options available)

Poutine Bar | \$15 per person

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

Taco Bar | \$25 per person

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

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

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

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 on consumption | \$3.25
- Assorted juice bottles on consumption | \$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.





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
- Castelveccchi 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

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Terms and Conditions

- A \$1000 deposit is required to secure your event date & space. Deposits are non-refundable, but are transferable to a date within 2 years of the original booking. Functions cancelled within 60 days of the date are subject to a cancellation fee of 50% of the contracted food and beverage amount. Functions cancelled with 10 business days will be charged 100% of the contracted amount.
- 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.
- Children must be supervised at all times.
- Left over buffet items will not be packaged up for take away by the client.
- 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
1600 Varsity Estates Drive N.W.
Calgary, Alberta T3B 2W9



Book With Us Today!



Our team will work with you every step of the way to ensure that your event exceeds your expectations. Whether you're planning an intimate gathering or a grand celebration, let us help you make your event a truly unforgettable occasion.

To learn more about our event and catering services or book your event with us, please contact our Food and Beverage Manager, Nadine Gingras, at ngingras@silverspringsgolfclub.com.



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