

2024 CATERING PACKAGE

SILVER SPRINGS GOLF & COUNTRY CLUB



Nadine Gingras

Food & Beverage Manager

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Heather Clarke

Executive Chef

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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



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Our Rooms



Turret Room



Dining Room

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Room Pricing and Capacities

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.



Breakfast / Brunch

Continental Breakfast Buffet | Minimum 20 guests | \$16 per person

- A selection of Danishes, croissants, muffins and loaves
- Seasonal fruit and berries
- Assorted fruit yogurts and granola
- Assorted chilled fruit juice
- Coffee and tea

Silver Springs Signature Breakfast Buffet | Minimum 30 guests | \$26 per person

- Cheesy scrambled eggs
- Bacon & breakfast sausage (gf, df)
- Hash-browns (red skinned potato wedges) (df)
- Seasonal sliced fruit and berries
- Assorted chilled fruit juices
- Mini breakfast pastries
- Coffee and tea

Add-ons to any of the above buffets | Minimum 30 guests

- Vanilla Belgian Waffles (*berry compote, maple syrup, whipped cream*) \$8 per person
- Eggs Benedict (*back bacon, poaches egg, English muffin, hollandaise sauce*) \$15 per person



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Lunch

The Working Luncheon Buffet | Minimum 30 guests | \$30 per person

- Assorted sandwiches (*may include egg salad, chicken salad, tuna salad, ham, turkey & roast beef, pastrami*)
- Artisan greens salad (*garden fresh cucumber, tomato, carrot, bell pepper, house maple balsamic dressing*) (*gf*)
- Chef's choice soup
- Assorted dessert squares and cookies
- Coffee and tea

Silver Springs Lunch Buffet | Minimum 30 guests | See entrée pricing below

Choose 1 entrée for your guests:

- Roasted chicken breast with creamy wild mushroom sauce (*gf*) | \$62 per person
- Baked salmon fillet with basil pesto (*gf*) | \$68 per person
- Spiced pork loin with apple compote (*gf, df*) | \$60 per person
- Carved NY striploin, mustard herb rubbed, red wine au jus, horseradish (*gf, df*) | \$68 per person

Accompanied by:

- Artisan greens salad (*garden fresh cucumber, tomato, carrot, assorted dressing*) (*gf*)
- Chickpea and vegetable salad (*house vinaigrette*)
- Chef's choice seasonal vegetable medley
- Choice of roasted potatoes (*gf, df*) with fresh herbs **or** mashed potatoes (*gf*)
- Chef's choice soup
- Bread and butter
- Assorted dessert squares and cookies
- Coffee and tea

Silver Springs Two Course Plated Lunch | Minimum 20 guests | \$30 per person

Choose one starter:

- Roasted tomato bisque (*gf*)
- Creamy wild mushroom soup (*gf*)
- Artisan greens salad (*garden fresh cucumber, tomato, carrot, bell pepper, house maple balsamic dressing*) (*gf*)
- Butterleaf lettuce salad (*feta, strawberries, cucumber, red onion, almonds, lemon yogurt poppy seed dressing*)

Main course:

- Roasted chicken breast, creamy wild mushroom sauce, Chef's seasonal vegetables, Basmati rice **or** mashed potatoes

Includes:

- Bread and butter
- Coffee and tea

Add on assorted dessert squares (*buffet style*) | \$8 per person

Add on a plated dessert: | \$10 per person

Choose one: Triple chocolate cake (*berry coulis*) **or** NY cheesecake (*fruit compote*)



Dinner

Silver Dinner Buffet | Minimum 30 guests | See entrée pricing below

Choose one entrée for your guests:

- Roasted chicken breast with creamy wild mushroom sauce (gf) | \$65 per person
- Baked salmon fillet with basil pesto (gf) | \$71 per person
- Spiced pork loin with apple compote (gf, df) | \$63 per person
- Carved NY striploin with mustard herb rubbed, red wine au jus, horseradish (gf, df) | \$71 per person

Accompanied by:

- Four cheese tortellini (rosé sauce, spinach, roasted peppers, mushroom) (vegetarian)
- Artisan greens salad (garden fresh cucumber, tomato, carrot, assorted dressing) (gf)
- Thai noodle salad (peppers, green onion, carrot in a sesame vinaigrette)
- Chef's choice seasonal vegetable medley
- Roasted potatoes with fresh herbs (gf, df)
- Bread and butter
- Coffee and tea

Add on assorted dessert squares and mini cookies | \$8 per person

Upgrade to a premium dessert selection of pies, cakes, and specialties | \$10 per person

Want to customize your buffet? Please contact Nadine for details!



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Dinner

Gold Dinner Buffet | Minimum 50 guests | See carved items for pricing

Carved Item - Choose one carved item for your guests:

- Prime rib with cognac, horseradish, grainy dijon, Yorkshire pudding (df) | \$90 per person
- Carved NY striploin with mustard herb rubbed, red wine au jus, horseradish (gf, df) | \$85 per person
- Maple glazed ham with honey mustard (gf, df) | \$78 per person
- Cedar planked salmon fillet with maple mustard glaze (gf, df) | \$85 per person

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

- Roasted chicken breast with creamy wild mushroom sauce (gf)
- Baked salmon fillet with basil pesto (gf)
- Spiced pork loin with apple compote (gf, df)

Accompanied by:

- Four cheese tortellini (rosé sauce, spinach, roasted peppers, mushroom) (vegetarian)

Salads - Choose three salads for your guests:

- Artisan greens salad (garden fresh cucumber, tomato, carrot, assorted dressing) (gf)
- Thai noodle salad (peppers, green onion, carrot in a sesame vinaigrette)
- Chickpea and vegetable salad (cirtus vinaigrette)
- Greek salad (feta, tomatoes, bell pepper, cucumber, tomato, Kalamata olives, lemon oregano vinaigrette)
- Coleslaw (House jalapeno grainy Dijon dressing)
- Baby potato salad (scallions, celery, bacon crumble)
- Pasta salad (Creamy cucumber dill with mango, mushroom, red onion)

Starch - Choose one starch for your guests:

- Roasted potatoes with fresh herbs (gf, df)
- Garlic Parmesan scalloped potatoes (gf)
- Yukon and yam mashed potatoes (gf)
- Coconut lime basmati (gf, df)

Includes:

- Chef's choice steamed vegetable medley
- Bread and butter
- House pickle tray
- Coffee and tea

Dessert - Choose one dessert for your guests:

- Assorted dessert squares, cookies, tarts, and specialties
- Seasonal fruit selection

Upgrade your dessert to a deluxe pie station! | \$4 per person

Add on a flambé shrimp station | \$12 per person

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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:

- French onion swiss crostini
- Roasted tomato and red pepper bisque (*pesto cream*) (gf, df)
- Creamy wild mushroom soup, chives (gf)
- Roasted butternut squash soup (*lime crema*) (gf, df)

OR:

Salads - Choose one for your guests:

- Artisan greens salad (*garden fresh cucumber, tomato, carrot, bell pepper, house maple balsamic dressing*) (gf)
- Caprese salad (*beefsteak tomato, bocconcini cheese, fresh basil, E.V.O.O., balsamic glaze, Maldon salt*)
- Butterleaf lettuce salad (*feta, strawberries, cucumber, red onion, almonds, lemon yogurt poppy seed dressing*)
- Artisan and arugula salad (*diced apple, cheddar cheese, bacon crumble, honey mustard dressing*)

Entrées - Choose two proteins and one vegetarian for your guests:

Protein:

- Stuffed chicken supreme (*Boursin cheese, sundried tomato, herbs, pan jus, roasted potato, seasonal vegetables*) | \$75 per person
- Beef tenderloin (*seared, cognac peppercorn jus, Yukon yam mashed potatoes, seasonal vegetables*) | \$85 per person
 - Add surf-shrimp skewer \$10 per person
- Salmon Fillet (*creamy lemon sauce, Jasmine rice, seasonal vegetables*) | \$75 per person
- Prime Rib (*Yorkshire pudding, red wine jus, garlic mashed potatoes, seasonal vegetables*) | \$85 per person

Vegetarian:

- Coconut chickpea curry (*roasted cauliflower, seasonal vegetables, Basmati rice*) (gf) (Vegan) | \$55 per person

Desserts - Choose one for your guests:

- Triple chocolate mousse cake (*berry coulis, whipped cream*) **or** NY cheesecake (*house berry compote, whipped cream*) **or** sticky toffee pudding (*vanilla ice cream*) **or** lemon chiffon cake (*fresh berries, whipped cream*)





Hors D'Oeuvres / Platters

Hors D'Oeuvres - Passed or Stationed | \$30 per dozen | *Minimum two dozen of each item*

- Teriyaki beef skewers (*df*)
- Mini beef wellington (*creole aioli*)
- Chicken empanadas (*avocado crema*) (*gff*)
- Chicken dumplings (*soy hoisin drizzle, sesame*) (*df*)
- Smoked duck crostini (*cranberry chutney, brie*)
- Chorizo sausage roll (*grainy mustard*)
- Grilled shrimp skewer (*roasted garlic red pepper marinade, siracha aioli*) (*gf, df*)
- Steak crostini (*pickled onion, chimichurri*) (*df*)
- Bacon-wrapped scallops (*maple pepper*) (*gf, df*)

Vegetarian

- Mini spinach and feta quiche
- Bruschetta crostini with balsamic glaze (*df, vegetarian*)
- Vegetarian spring rolls (*hoisin sauce*) (*df*)
- Tomato bocconcini skewer (*basil pesto*) (*gf*)
- Street corn tostada (*Queso*) (*gf*)
- Brie pastry (*cranberry, mint*)

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*) | \$12 per person
- Crudité platter (*fresh cut vegetables, hummus, ranch dip*) | \$7 per person
- Fresh seasonal fruit platter (*assorted fresh fruits & berries*) | \$9 per person
- Assorted dessert platter (*fresh cookies, assorted squares*) | \$10 per person
- Chips and salsa (*df*) | \$5 per person
- Kettle chips (*dill pickled ranch dip*) (*df*) | \$7 per person
- Flambéed shrimp station (*Chef attended*) | \$28 per dozen shrimp
- Mini beef slider station - build your own or pre-made (beef patty, cheese, bacon condiments) | \$16 per person (*must order for full amount of people*)



Late Night Snacks/Add On Stations/Kids Menu

Late Night Snacks

Pizza Bar - 12" (8 slices) (available gf) | \$30 per pizza

- Cheese
- Pepperoni
- Hawaiian

Poutine Bar (banana pepper, scallion, bacon bits) (vegetarian options) | \$18 per person

Pulled Pork Sliders (mini buns, coleslaw, pickles) | \$25 per person

Kids Plated Menu | \$22 per person

Includes:

- Carrot sticks, celery sticks, ranch dip
- Chicken tenders, fries, plum sauce, ketchup
- Vanilla ice cream with chocolate sauce, cherry



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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
- Castelvechhi 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
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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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