



Silver Springs Golf & Country Club

2018



building a culture of remarkable experiences...

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Event Coordinator
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Function Spaces

Dining Room

featuring views of the Rocky Mountains.

The Turret Atrium

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

The Boardroom

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

The Patio

overlooking Canada Olympic Park

Room Capacities

	The Boardroom \$500 rental	The Turret \$750 rental	The Dining Room \$1000 rental	The Patio \$1000 rental
Theatre Style	80	200	250	
Cocktail Reception	75	150	400	250
Breakfast/Lunch/ Dinner	40	100	250	

Rental Rates / Fees

chiavari chairs

\$2 per chair

cake handling fee

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

all AV equipment including projector, screen & microphones are available for use at no additional charge. all in house tables, chairs, linens, cutlery, glassware, staffing & table set up is included

*If you wish to have your ceremony on the patio,
a \$200 chair set-up fee will be incurred, along with the Patio rental fee.*



Brunch Buffets & Breakfast

1

Silver Springs Breakfast

\$17 per person

- scrambled eggs
- breakfast bacon & sausage
- hashbrowns
- seasonal sliced fruit selection
- chilled fruit juice, coffee & tea

Continental Breakfast Buffet *minimum 8 guests*

\$15 per person

- warm banana bread
- fresh croissants
- seasonal sliced fruit selection
- assorted fruit yogurts
- chilled fruit juice, coffee & tea

Brunch Buffet *minimum 20 guests*

\$36 per person

Choose 2 entrées:

- maple roasted salmon fillet
- hunter chicken *roasted chicken legs, bacon mushroom sauce*
- braised boneless alberta beef short ribs *roasted tomato, chimichurri*

- scrambled eggs
- breakfast bacon & sausage
- tortellini prima vera
- roasted potatoes with fresh herbs
- fresh seasonal vegetables
- selection of croissants, muffins & breakfast pastries
- rolls & butter
- garden salad *mixed greens, carrots, cherry tomato, sliced mushrooms, pea shoots, sweet onion vinaigrette*
- caesar salad *garlic croutons, parmesan cheese, house-made dressing*
- fresh tomato & bocconcini platter
- chilled fruit juice, coffee & tea

You may add an action station to one of the above buffets

Chefs Action Station *minimum 12 guests*

\$12 per person

- **Omelet Station** fine herbs, feta cheese, fresh tomato
- **Eggs Benedict Station** classic ham, poached egg, english muffin, hollandaise
- **Pancake Station** blueberries, chocolate chips, whipped cream, maple syrup



Lunch Buffets

2

Silver Springs Lunch Buffet *minimum 20 guests*

\$32 per person

Choose 1 entrée:

- maple roasted salmon fillet *quebec maple syrup, fresh thyme*
- hunter chicken *roasted chicken legs, bacon mushroom sauce*
- braised boneless alberta beef short ribs *roasted tomato, chimichurri*
- silver springs macaroni & cheese *or beef lasagna*

- california salad *kale, sesame seeds, pumpkin seeds, dries cranberries, champagne vinaigrette*
- caesar salad *garlic croutons, parmesan cheese, house-made dressing*
- garden salad *greens, carrots, cherry tomato, sliced mushrooms, pea shoots, sweet onion vinaigrette*
- roasted tomato and red pepper bisque *with a basil emulsion*
- warm rolls & butter
- roasted potatoes with fresh herbs
- coffee & tea

Silver Springs Lunch Buffet *minimum 20 guests*

\$38 per person

Choose 2 entrées:

- maple roasted salmon fillet
- hunter chicken *roasted chicken legs, bacon mushroom sauce*
- braised boneless alberta beef short ribs *roasted tomato, chimichurri*

- Chefs Action pad thai station
- california salad *kale, sesame seeds, pumpkin seeds, dried cranberries, champagne vinaigrette*
- caesar salad *garlic croutons, parmesan cheese, house-made dressing*
- garden salad *greens, carrots, cherry tomato, sliced mushrooms, pea shoots, sweet onion vinaigrette*
- roasted tomato and red pepper bisque *with a basil emulsion*
- warm rolls & butter
- roasted potatoes with fresh herbs
- coffee & tea

Celebration of Life Menu *minimum 20 guests*

\$19 per person

- assorted finger sandwiches - *includes egg salad, tuna salad, crab salad, ham, turkey & roast beef*
- pickle platter
- crudité platter *hummus, ranch*
- fresh fruit selection
- assorted squares & tarts
- coffee & tea



Plated Lunches

3

Entrées choose 1:

- chicken kiev **\$25 per person**
Breaded chicken breast, garlic herb butter, lemon cream sauce, yam succotash
- petit tenderloin **\$29 per person**
6oz AAA beef, roasted mushrooms ragout, herb roasted potatoes, seasonal vegetables
- braised boneless alberta beef short ribs **\$26 per person**
roasted tomato, chimichurri, buttery mashed potatoes, seasonal vegetables
- salmon wellington **\$26 per person**
5oz ocean wise salmon, spinach, artichoke, cream cheese, wrapped in puff pastry, wild rice pilaf, seasonal vegetables
- eggplant parmesan **\$25 per person**
breaded eggplant, marinara sauce, mozzarella cheese, olive oil spaghetti

Soups choose 1:

\$7 per person

- roasted tomato and red pepper bisque *with a basil emulsion*
- silver springs seafood chowder *clams, salmon, potato, bacon ~ add \$2*
- cream of wild mushroom *topped with truffle oil*
- roasted squash velouté *with a honey crème fraiche*

Salads choose 1:

\$7 per person

- california salad *kale, sesame seeds, pumpkin seeds, dried cranberries, champagne vinaigrette*
- caesar salad *garlic croutons, parmesan cheese, house-made dressing*
- wild beet *beets, arugula, goat cheese, toasted walnuts, red onion, sherry vinaigrette*
- garden salad *greens, carrots, cherry tomato, sliced mushrooms, pea shoots, sweet onion vinaigrette*

Desserts choose 1:

\$7 per person

- cheese cake tart *with fresh fruit*
- chai mousse *with cinnamon tuile*
- warm tea cup chocolate cake *with vanilla ice cream*
- sticky toffee pudding *with vanilla ice cream*

Lighter Lunches

- **Sliders** *2 per order choice of pulled pork, beef, or chicken thigh* **\$15 per person**
- **Steak Sandwich** *6oz marinated flat iron steak, tomato, garlic mushrooms, tarragon aioli, chimichurri* **\$24 per person**
- **Open-Faced Salmon Sandwich** *5oz ocean wise salmon, avocado, mango chutney, lemon aioli* **\$20 per person**

sandwiches come with your choice of garden salad, caesar salad, daily soup, or beer battered plank fries



Dinner Buffet

minimum of 30 guests required

4

Carved Item *choose 1:*

- alberta beef tenderloin *gravy, horseradish, grainy mustard* \$69 per person
- prime rib au jus *gravy, horseradish, grainy mustard* \$59 per person
- herb crusted pork tenderloin \$55 per person
- honey glazed ham *apple chutney, honey mustard* \$49 per person

Entrées *choose 2:*

- maple roasted salmon fillet *quebec maple syrup, fresh thyme*
- hunter chicken *roasted chicken legs, bacon mushroom sauce*
- tortellini prima vera *olive oil, fresh seasonal vegetables, roasted garlic*
- grilled shrimp jambalaya *grilled vegetables, smoked sausage, cilantro rice*
- braised boneless alberta beef short ribs *roasted tomato, chimichurri*

Salads *choose 3:*

- california salad *kale, sesame seeds, pumpkin seeds, dried cranberries, champagne vinaigrette*
- caesar salad *garlic croutons, parmesan cheese, house-made dressing*
- spinach salad *toasted almonds, red onion, feta, raspberry vinaigrette*
- garden salad *greens, carrots, cherry tomato, sliced mushrooms, pea shoots, sweet onion vinaigrette*
- southwest salad *tortilla chips, red onion, jalapenos, corn, black beans, cilantro lime dressing*
- rotini pasta salad *dried cranberries, cucumber, honey lime thyme vinaigrette*
- greek salad *feta cheese, tomatoes, bell pepper, cucumber, romano tomato, kalamata olive, lemon oregano vinaigrette*
- quinoa & grapefruit tabbouleh *grapefruit segments, fresh herbs, goat feta*

Starch *choose 1:*

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

• **Dessert** *choose 1:*

- sticky toffee pudding *with vanilla ice cream*
- summer fruit crumble *with vanilla ice cream*

also includes

- seasonal vegetable medley
- warm rolls & butter
- seasonal sliced fresh fruit & berry platter
- domestic cheese display
- coffee & tea



Plated Dinner

5

Soups choose 1:

\$7 per person

- roasted tomato and red pepper bisque *with a basil emulsion*
- silver springs seafood chowder *clams, salmon, potato, bacon ~ add \$2*
- cream of wild mushroom *topped with truffle oil*
- roasted squash velouté *with a honey crème fraîche*
- cream of asparagus *micro sorrel, avocado oil*

Salads choose 1:

\$7 per person

- romaine hearts *focaccia croutons, black pepper parmesan crisps, house-made caesar dressing*
- california salad *kale, sesame seeds, pumpkin seeds, dried cranberries, champagne vinaigrette*
- caprese salad *vine ripe tomato, pickled onion with olive oil, balsamic reduction*
- arugula & spinach *poached pear, blue cheese, crispy pancetta, sherry raspberry vinaigrette*

Entrées choose 1:

- boneless braised alberta beef short ribs **\$29 per person**
roasted tomato, chimichurri, mashed potatoes
- alberta prime rib **\$39 per person**
red wine jus, yorkshire pudding, horseradish whipped potatoes
- chicken Neptune **\$36 per person**
chicken supreme topped with dungeness crab, bay shrimp, asparagus, hollandaise, wild rice pilaf
- grilled beef tenderloin **\$45 per person**
truffle butter, wild mushroom ragout, horseradish whipped potatoes
- grilled salmon filet **\$30 per person**
pineapple pico de gallo, wild rice pilaf

all entrées served with chefs choice vegetables

Desserts choose 1:

\$7 per person

- wildflower honey cheesecake *with cointreau macerated berries*
- chocolate trio mousse
- sticky toffee pudding *with vanilla ice cream*
- apple and mixed berry crumble *with warm custard and vanilla ice cream*
- coffee & tea station



Hors d'oeuvres & Platters

6

Beef

- boneless short rib sliders, *fried jalapenos, honey slaw, brioche buns* **\$39 per dozen**
- smoked beef crostini *Montreal smoked beef, dill mustard, Swiss cheese* **\$23 per dozen**

Chicken

- thai chicken sate *with lemon grass aioli* **\$22 per dozen**
- chicken gyozas *with ginger soya sauce* **\$21 per dozen**

Pork

- bacon wrapped jalapeno poppers *cream cheese, cheddar, bacon* **\$30 per dozen**
- pulled pork tostadas *pulled pork, pico de gallo, pickled cabbage* **\$23 per dozen**
- prosciutto & melon skewer *with balsamic syrup* **\$18 per dozen**

Seafood

- coconut shrimp *panko & coconut battered* **\$27 per dozen**
- smoked salmon cone *tomato cone, avocado mousse* **\$27 per dozen**
- shrimp ceviche spoon *shrimp, lime, cilantro, jalapeno, onion, pepper* **\$23 per dozen**
- club made crab cakes *croissant, bacon, crab, tarragon mayo* **\$27 per dozen**
- grilled shrimp skewer *with chipotle marinade* **\$23 per dozen**

Vegetarian

- wasabi & ginger wontons *potato, wasabi, ginger, cream cheese, green onion* **\$21 per dozen**
- margarita crostini *cherry tomato, bocconcini, fresh basil* **\$18 per dozen**
- breaded wild mushroom & roasted garlic risotto croquette **\$19 per dozen**

Platters

Jumbo Shrimp Tower *with cocktail sauce, marie rose sauce & lemon aioli* **\$235+125 pieces**

Salmon Lox Platter *herbed cream cheese, red onion, lemon, capers, flatbreads, crackers* **\$185 (1 kg)**

Charcuterie Board **\$12 per person**
prosciutto, cured sausage, salami, capicola, olives, pickles, antipasto, warm baguette, smoked salmon, smoked oysters

Imported & Domestic Cheeses *assorted crackers, flatbreads, fruit garnish* **\$8 per person**

Crudité Platter *carrots, celery, cucumber, bell peppers, cauliflower, garlic aioli, hummus, ranch* **\$5 per person**

Sliced Fruit & Berry Platter *assorted fresh fruits & berries* **\$6 per person**

Pastry Display *squares, tarts, truffles & tortes* **\$10 per person**



Chef Action Stations

7

Pad Thai Station *minimum of 20 guests required* **\$22 per person**

- rice noodles, tofu, baby shrimp, egg, chicken, bean sprouts, cilantro, chilies, pad thai sauce
- mango & spinach salad *red peppers, red onions, sliced almonds, thai vinaigrette*
- mini vegetable spring rolls
- seasonal sliced fruit selection

Pasta Station *minimum of 20 guests required* **\$24 per person**

- bow tie pasta, tri-colored rotini, spinach fettuccini, marinara sauce, béchamel sauce, variety of roasted vegetables and protein options
- caesar salad *garlic croutons, parmesan cheese, house-made dressing*
- cheesy garlic toast
- seasonal sliced fruit selection

East Indian Station *minimum of 20 guests required* **\$24 per person**

- korma sauce, butter sauce, diced chicken, pork, shrimp, roasted onion, peppers, potato, chopped cilantro, rita (yogurt), caraway basmati rice, warm naan bread
- chickpea mango salad *red onions, roasted red pepper, cilantro, sliced peaches, honey cumin vinaigrette*
- vegetable samosas
- seasonal sliced fruit selection

Taco Bar *minimum of 20 guests required (NOT chef attended)* **\$21 per person**

- soft taco shells, ground beef, diced chicken, pickled cabbage, cheddar, diced tomato, pico de gallo, guacamole, sour cream
- southwest salad *tortilla chips, red onion, jalapenos, corn kernels, black beans, cilantro lime dressing*
- mexican rice
- cinnamon churros with whipped cream

Short Rib Station *minimum of 20 guests required* **\$30 per person**

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



Breaks / Snacks / Kids Menu

8

Breaks

\$6 per person

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

Late Night Snacks

- **Pizza Buffet** 12" (10 slices) hawaiian, pepperoni, cheese **\$19 per pizza**
- **Perogie Buffet** potato/bacon/romano; potato/three cheese; spinach/feta **\$12 per person**
- **Poutine Station** fries, cheese curds, gravy, green onions, sour cream, bacon, jalapenos **\$14 per person**
- **Sundae Buffet** vanilla bean ice cream, warm fudge, chocolate chips, sprinkles, smarties **\$8 per person**

Kids Menu

Soup

\$5 per child

- chicken noodle

Salads

\$5 per child

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

Entrées

\$10 per child

- chicken tenders, fries, plum sauce, ketchup
- house made macaroni & cheese, ketchup
- hot dog, fries, ketchup

Desserts

\$5 per child

- vanilla ice cream *with chocolate sauce*
- mini chocolate & vanilla cupcake



Wine List

(a full wine list is available)

Red Wine

Castleforte Corvina Veronese, Italy	\$36
William Fevre La Mision Cabernet Sauvignon, Chile	\$36
Trapiche Malbec, Argentina	\$36
Underwood Pinot Noir, Oregon	\$45

White Wine

Montalto Pinot Grigio, Italy	\$36
Cono Sur Viognier, Italy	\$40
Wally Sauvignon Blanc, Loire Valley France 2013	\$36
Stonecap Chardonnay, Washington 2013	\$36

Bubbly

Canella Prosecco Superiore DOCG 2014, Italy	\$48
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Beer & Highballs

House Glass of Wine	\$8.00
Basic Highballs <i>vodka, white rum, dark rum, gin, scotch, rye</i>	\$6.25
Domestic Beer Bottles <i>kokanee, coors light, canadian, budweiser</i>	\$6.25
Imported Beer Bottles	\$8.00
Non-alcoholic beverages <i>soft drinks, coffee, tea</i>	\$3.25

Bartender Labour Charge (1 bartender up to 100 guest) \$25 per hour
 per hour, per bartender, minimum 3 hours

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, 2019
- A \$1000 non-refundable deposit is required to secure your event date & space. Notice of cancellation must be received in writing.
- All prices are subject to 5% GST & an 18% service charge.
- A setup fee or clean up fee may apply.
- Estimated numbers must be given one week prior with final food & beverage choices.
- Final numbers must be confirmed no later than 72 hours prior to your event. At that time an estimated invoice will be presented and pre-payment is due. Your final invoice will be charged according to the confirmed numbers.
- A SOCAN fee will be applied to all events. “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