

CATERING & EVENTS PACKAGE

SILVER SPRINGS GOLF & COUNTRY CLUB



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OUR PROPERTY

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. 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





EVENT SPACES

Photo by Sue Moody Photography



Set up the room to suit your style!

All room rentals include:

- Table set-up and chairs
- Linens
- One Microphone and podium (projectors, screens, and additional microphones are available at \$50 each)
- \$2 cake handling fee (includes cutting and service)



THE TURRET ROOM

A diverse space with lots of natural light overlooking our 18th green and practice range, ideal for smaller ceremonies, cocktail parties, dinners, and more. This space can be transformed for any business meeting, wedding venue, standing function or a seated dinner with guests. We offer theatre style, cocktail reception, seated breakfasts/lunches/dinners, classroom style, and more.

Capacity (# of people):

- 150 Theatre/Cocktail Style
- 80 Seated
- 60 Classroom Style (presentations)

Room Rental: \$750.00

Food and Beverage Minimum:

- **In Season (May 1st - October 31st):** \$4,000.00
- **Off-Season (November 1st - April 30th):** \$1,000.00

THE DINING ROOM

Our Dining Room is perfect for a larger function, reception space, and a perfect way to throw a party! We have a full dance floor space, large open space with lots of natural lighting and windows, a patio space for any outdoor ceremonies or lounge spaces, and more. With beautiful views of the Rocky Mountains and our 9th hole, this space is able to be transformed to match your vision.

Capacity (# of people):

- 355 Cocktail Style
- 300 Theatre Style
- 200 Seated
- 90 Classroom Style (presentations)

Room Rental: \$1,000.00

Food and Beverage Minimum:

- **In Season (May 1st - October 31st):** \$10,000.00
- **Off-Season (November 1st - April 30th):** \$2,500.00

Set up the room to suit your style!

All room rentals include:

- Table set-up and chairs
- Linens
- One Microphone and podium (projectors, screens, and additional microphones are available at \$50 each))
- \$2 cake handling fee (includes cutting and service)





MENU OFFERINGS



BREAKFAST & BRUNCH

Continental Breakfast Buffet

Minimum 20 guests | \$18 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 | \$28 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

- Cinnamon Sugar French Toast (*whipped cream*) \$8/person
- Eggs Benedict (*back bacon, poached egg, English muffin, hollandaise sauce*) \$15/person

LUNCH BUFFETS

The Working Luncheon Buffet

Minimum 30 guests | \$32 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 one 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)
- Chefs 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





PLATED LUNCHES

Silver Springs Two Course Plated Lunch

Minimum 20 guests | \$36 per person

Choose one starter for your guests:

- 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

Accompanied by:

- Bread and butter
- Coffee and tea

Add-Ons

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 BUFFETS

Silver Dinner Buffet

Minimum 30 guests | See entrée pricing below

Choose one 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 rub, 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-Ons:

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!



DINNER BUFFETS

Gold Dinner Buffet

Minimum 50 guests | See carved items for pricing

Carved Item - Choose one for your guests:

- Prime rib with cognac jus, 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

Entrées - Choose one 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 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 (citrus vinaigrette)
- Greek salad (feta, tomatoes, bell pepper, cucumber, 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 for your guests:

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

Includes:

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

Dessert - Choose one for your guests:

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

Add-Ons:

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

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

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



PLATED DINNERS

All plated dinners are 3 courses, served with warm bread and butter. Add an additional course for \$8 per person. Dietary restrictions will be accommodated.

Soups - Choose one for your guests:

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

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)
- NY cheesecake (house berry compote, whipped cream)
- Sticky toffee pudding (vanilla ice cream)
- Lemon chiffon cake (fresh berries, whipped cream)



HORS D'OEUVRES / PLATTERS

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*) (*gf*)
- 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, 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-ONS

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





BAR SERVICE

Red Wine

- Campagnola Valpolicella, Italy | \$38
- Grande Carmen Reserva Cabernet Sauvignon, Chile | \$38
- Manos Negras Malbec, Argentina | \$38

White Wine

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

Rosé

- Joya Rosé, Lisboa, Portugal | \$38

Bubbly

- Canella Prosecco Superiore DOCG 2014, Italy | \$48
- Tintoretto, Italy | \$38

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 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.

TERMS & 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/half-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.
- 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, book a tour of the facility, or secure your event dates, please contact:

Nadine Gingras

Banquet & Events Manager

ngingras@silverspringsgolfclub.com

403-286-1456 ext. 220

ADDRESS DETAILS

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