

HOLIDAY CATERING 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):** \$2,500.00

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):** \$8,000.00 (excluding November 28th - December 31st)

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)



A festive holiday buffet table is set up with various appetizers and desserts. In the foreground, there are several small glass cups filled with a chia seed pudding topped with fresh strawberries. To the right, a stack of white plates is ready for use. In the middle ground, a round wooden tray holds several small white ceramic cups filled with a creamy dip or sauce, garnished with herbs. Behind this, another tray displays a variety of small appetizers, including what looks like mini quiches or tarts. In the background, more trays of food are visible, and several people are blurred, suggesting a busy social gathering. The lighting is warm and ambient, creating a cozy holiday atmosphere.

HOLIDAY MENU OFFERINGS

HOLIDAY MENUS

'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, designed to add an extra dash of magic to your event.

Our culinary team has prepared a 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 corporate-wide bash, our menus promise to bring warmth, cheer, and a touch of magic to your events.



PLATED SERVICE

Minimum 20 guests for lunch | 30 guests for dinner | See entrées for pricing

#1 Soups: Please choose one (1) for your guests:

- ☐ Roasted butternut squash, lime coconut crema (*gf, vegan*)
- ☐ Roasted red pepper and tomato bisque with pesto cream (*gf, vegetarian*)

OR

#1 Salads: Please choose one (1) for your guests:

- ☐ Artisan greens with sundried cranberries, candied walnut, aged cheddar, pickled apple and carrot, maple balsamic dressing (*gf*)
- ☐ Baby spinach, cucumber, pomegranate seeds, feta cheese, berry vinaigrette (*gf*)
- ☐ Butterleaf lettuce, cucumber, mandarin orange, red onion, bell pepper, cream mandarin tarragon dressing (*gf*)

#2 Entrée: Please choose one (1) for your guests:

All entrees served with Yukon and yam mashed potatoes, Chef's seasonal vegetables

- ☐ Roasted chicken breast supreme with creamy wild mushroom sauce (*gf*) | \$75 per person
- ☐ Roasted turkey, house-made stuffing, pan gravy, cranberry compote (*df*) | \$80 per person
- ☐ Baked salmon topped with a sun-dried blueberry and cranberry relish (*gf, df*) | \$80 per person
- ☐ Slow-roasted AAA New York striploin with red wine jus | \$85 per person (*df*)
- ☐ AAA beef tenderloin with cognac gravy | \$90 per person (*df*)
 - Add surf-shrimp skewer | \$10 per person
- ☐ Pork tenderloin, prosciutto-wrapped, blueberry rosemary jus | \$75 per person (*df*)

Vegetarian Selection

- ☐ Roasted wild mushroom ravioli, lemon thyme cream sauce

#3 Dessert: Choose one (1) for your guests:

- ☐ Sticky toffee pudding, fresh berries and ice cream
- ☐ Seasonal cheesecake (ex. pumpkin, eggnog), please ask what we have available!
- ☐ Triple chocolate mousse cake
- ☐ Pumpkin pie, cinnamon whipped cream

Prices are charged based on a 3-course meal. Add \$10 per person to have 4 courses.

For parties less than 50 people, please choose one entrée.

All prices are subject to 18% gratuity and 5% GST, prices are subject to change





LUNCH BUFFET SERVICE

Minimum of 30 guests | See the carved items for pricing

All lunch buffet services include warm rolls and whipped butter, and assorted deluxe pickles, olives, pickled and roasted vegetables tray

#1 Salads: Choose two (2) for your guests:

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

Accompanied by:

- Chef's roasted seasonal vegetables
- Yam and tri-colour roasted baby potatoes

#2 Carved: Choose one (1) protein for your guests:

- ☐ Roasted turkey, house-made stuffing, pan gravy, cranberry compote (df) | \$70 per person
- ☐ Ham glazed with brown sugar and bourbon (gf, df) | \$65 per person
- ☐ Slow-roasted AAA New York Striploin with cognac gravy (df) | \$75 per person
- ☐ Slow-roasted Alberta prime rib of beef with red wine au jus and traditional Yorkshire pudding | \$85 per person

Hot Item Add On: | Add a second protein for \$12 per person

- ☐ Roasted chicken breast with creamy wild mushroom sauce (gf)
- ☐ Baked salmon rubbed with basil pesto
- ☐ Baked ham with maple mustard glaze, apple compote (gf, df)

Dessert Table

- A selection of seasonal pies, cakes, squares, mini dessert cups, and tarts

DINNER BUFFET SERVICE

Minimum 50 guests | See carved items for pricing

#1 Appetizers (Included)

- Assorted deluxe pickles, olives, pickled and roasted vegetables tray
- Selection of Canadian and International cheese
- Warm rolls and whipped butter

#2 Salads: Choose two (2) for your guests:

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

#3 Vegetables and Starch: Choose two (2) for your guests:

- ☐ Chef's roasted seasonal vegetables
- ☐ Yam and roasted garlic swirl mashed potatoes
- ☐ Yam and tri-colour roasted baby potatoes

Accompanied by:

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

#4 Carved: Choose one (1) for your guests:

- ☐ Roasted turkey, house-made stuffing, pan gravy, cranberry compote (df) | \$80 per person
- ☐ Ham glazed with brown sugar and bourbon (gf, df) | \$75 per person
- ☐ Slow-roasted AAA New York Striploin with cognac gravy (df) | \$85 per person
- ☐ Carved slow-roasted Alberta prime rib of beef with red wine au jus and traditional Yorkshire pudding | \$95 per person

#5 Entrée: Choose one (1) for your guests (one entrée included, add an item for \$12/person):

- ☐ Roasted chicken breast with creamy wild mushroom sauce (gf)
- ☐ Baked salmon rubbed with basil pesto (gf)
- ☐ Baked ham with maple mustard glaze, apple compote (gf, df)

#6 Dessert Table (Included):

- A selection of seasonal pies, cakes, squares, mini dessert cups, and tarts

All prices are subject to 18% gratuity and 5% GST. Prices are subject to change

Festive Add-Ons:

Enhance your event by adding this cocktail hour package for an extra \$12 per guest!

- Festive cheer (glass of sparkling wine)
- Brie puff pastry (cranberry, mint)
- Seared wagyu beef dumplings
- Chef's seasonal creation





HORS D'OEUVRES / PLATTERS

Passed or Stationed

\$30 per dozen | Minimum two dozen of each item

- ☐ Beef meatballs (cranberry BBQ glazed) (*gf*) (*df*)
- ☐ Mini beef wellington (creole aioli)
- ☐ Chicken empanadas (avocado crema) (*gf*)
- ☐ Chicken dumplings (soy hoisin drizzle, sesame) (*df*)
- ☐ Smoked duck crostini (cranberry chutney, brie)
- ☐ 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*)
- ☐ Brie pastry (cranberry, mint)
- ☐ Chef's seasonal surprise creation (*leave it to us!*)

Vegetarian

- ☐ Mini spinach and feta quiche
- ☐ Bruschetta crostini with balsamic glaze (*df*)
- ☐ Vegetarian spring rolls (hoisin sauce) (*df*)
- ☐ Tomato bocconcini skewer (basil pesto) (*gf*)

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
- ☐ Crudit  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
- ☐ Flamb ed shrimp station (*Chef attended*) | \$28 per dozen shrimp

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 carafes | \$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 \$1,000.00 deposit is required to secure your event date & space. Deposits are non-refundable, but are transferable to a date within one (1) year 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
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ADDRESS DETAILS

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