



# *Silver Springs Golf & Country Club* 2017



*building a culture of remarkable experiences...*

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# Brunch Buffets & Breakfast

## **Brunch Buffet** \$34 per person *minimum 20 guests*

*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

## **Silver Springs Breakfast** \$17 per person

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

## **Continental Breakfast Buffet** \$15 per person

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

## **Chefs Action Station** \$8 per person *minimum 12 guests*

*add to one of the above buffets*

- **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

### Silver Springs Lunch Buffet \$26 per person minimum 20 guests

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 *mixed 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 \$36 per person minimum 20 guests

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 Station:

- pad thai station



- california salad *kale, sesame seeds, pumpkin seeds, dries cranberries, champagne vinaigrette*
- caesar salad *garlic croutons, parmesan cheese, house-made dressing*
- garden salad *mixed 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 \$19 per person

- assorted finger sandwiches *crusts off*
- california salad *kale, sesame seeds, pumpkin seeds, dries cranberries, champagne vinaigrette*
- caesar salad *garlic croutons, parmesan cheese, house-made dressing*
- domestic cheese display
- pickle platter
- crudité platter *hummus, ranch*
- sliced deli platter
- fresh fruit selection
- coffee & tea



# Plated Lunches

## Formal Plated Lunch

### Entrées choose 1:

- chicken marsala *mushrooms, bacon, marsala wine, cream reduction, herb roasted potatoes, seasonal vegetables* **\$26 per person**
- petit tender 7oz AAA beef, *roasted mushrooms ragout, herb roasted potatoes, seasonal vegetables* **\$27 per person**
- braised boneless alberta beef short ribs *roasted tomato, chimichurri, buttery mashed potatoes, seasonal vegetables* **\$25 per person**
- salmon wellington 5oz ocean wise salmon, *spinach, artichoke, cream cheese, wrapped in puff pastry, wild rice pilaf, seasonal vegetables* **\$26 per person**
- eggplant parmesan *breaded eggplant, marinara sauce, mozzarella cheese, olive oil spaghetti* **\$24 per person**

### Soups \$7 per person choose 1:

- roasted tomato and red pepper bisque *with a basil emulsion*
- silver springs seafood chowder *clams, salmon, potato, bacon*
- cream of wild mushroom *topped with truffle oil*

### Salads \$7 per person choose 1:

- california salad *kale, sesame seeds, pumpkin seeds, dries 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 *mixed greens, carrots, cherry tomato, sliced mushrooms, pea shoots, sweet onion vinaigrette*

### Desserts \$7 per person choose 1:

- goat cheese sorbet *with fresh fruit*
- ny cheesecake *with fresh macerated berries*
- molten lava cake *with vanilla ice cream*
- sticky toffee pudding *with vanilla ice cream*

## Sandwich & Side Combos

- **Sliders** 2 per order choice of pulled pork, beef, or chicken thigh **\$15 per person**
- **Steak Sandwich** *marinated flat iron steak, tomato, garlic mushrooms, tarragon aioli, chimichurri* **\$22 per person**
- **Open-Faced Salmon Sandwich** *ocean wise salmon, avocado, mango chutney, lemon aioli* **\$20 per person**

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



# Chef Action Stations

\$25 per person *minimum of 20 guests required*

## Pad Thai Station

- 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

- 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

- 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

- 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

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

## Vegan Lentil Bar

- red lentils, chickpeas, pumpkin seeds, sunflower seeds, roasted squash, bean sprouts, avocado, sweet onion vinaigrette, mushroom stock, garlic, chilies
- quinoa salad *red onion, green pepper, red pepper, parsley, cucumber, tomato, feta cheese, lemon vinaigrette*
- seasonal sliced fruit selection



## Cocktail Party *Birdie \$45 per person*

### **Chef's Action Station** *chef attended*

- **braised boneless alberta beef short ribs** *mashed potatoes, crispy onions in a martini glass*

### **Hors d' Oeuvres**

- **margarita crostini** *cherry tomato, bocconcini, fresh basil*
- **breaded wild mushroom & roasted garlic risotto croquette**
- **thai chicken sate** *with lemon grass aioli*
- **smoked beef crostini** *Montreal smoked beef, dill mustard, Swiss cheese*
- **shrimp ceviche spoon** *shrimp, lime, cilantro, jalapeno, onion, pepper*

### **Domestic Cheeses** *assorted crackers, flatbreads, fruit garnish*

### **Crudit ** *carrots, celery, cucumber, bell peppers, cauliflower, garlic aioli, hummus, ranch*

### **Seasonal Fruit Selection**

### **Dessert**

- **sticky toffee pudding** *with vanilla ice cream*
- non-alcoholic punch station
- coffee & tea station





## Cocktail Party *Eagle \$55 per person*

### Carving Station

- **alberta beef striploin** *with horseradish aioli, arugula, mini pretzel buns*

### Dessert *chef attended*

- **flambéed pineapple** *caramelized pineapple flambéed with dark rum, served with vanilla bean ice cream*

### Hors d' Oeuvres

- **margarita crostini** *cherry tomato, bocconcini, fresh basil*
- **breaded wild mushroom & roasted garlic risotto croquette**
- **thai chicken sate** *with lemon grass aioli*
- **smoked beef crostini** *Montreal smoked beef, dill mustard, Swiss cheese*
- **shrimp ceviche spoon** *shrimp, lime, cilantro, jalapeno, onion, pepper*
- **pulled pork tostadas** *pulled pork, pico de gallo, pickled cabbage*

**Charcuterie** *prosciutto, cured sausage, salami, capicola, olives, pickles, antipasto, warm baguette, smoked salmon, smoked oysters*

**Imported & Domestic Cheeses** *assorted crackers, flatbreads, fruit garnish*

**Crudit ** *carrots, celery, cucumber, bell peppers, cauliflower, garlic aioli, hummus, ranch*

### Seasonal Fruit Selection

- non-alcoholic punch station
- coffee & tea station





# Cocktail Party *Chefs Signature \$90 per person*

## Carving Station

- **alberta beef tenderloin** *with horseradish aioli, arugula, mini pretzel buns*

## Pad Thai Station *chef attended*

- rice noodles, tofu, baby shrimp, egg, chicken, bean sprouts, cilantro, chilies, pad thai sauce

## Dessert *chef attended*

- **flambéed pineapple** *caramelized pineapple flambéed with dark rum, served with vanilla bean ice cream*

## Hors d'Oeuvres

- **margarita crostini** *cherry tomato, bocconcini, fresh basil*
- **breaded wild mushroom & roasted garlic risotto croquette**
- **thai chicken sate** *with lemon grass aioli*
- **smoked beef crostini** *Montreal smoked beef, dill mustard, Swiss cheese*
- **shrimp ceviche spoon** *shrimp, lime, cilantro, jalapeno, onion, pepper*
- **pulled pork tostadas** *pulled pork, pico de gallo, pickled cabbage*
- **chicken gyozas** *with ginger soya sauce*
- **smoked salmon cone** *tomato cone, avocado mousse*

## Jumbo Shrimp Tower *with cocktail sauce, marie rose sauce & lemon aioli*

**Charcuterie** *prosciutto, cured sausage, salami, capicola, olives, pickles, antipasto, warm baguette, smoked salmon, smoked oysters*

## Imported & Domestic Cheeses *assorted crackers, flatbreads, fruit garnish*

## Seasonal Fruit Selection

## Dessert

- **sticky toffee pudding** *with vanilla ice cream*
- non-alcoholic punch
- coffee & tea station







# Hors d'oeuvres & Platters

## Hors d'oeuvres

### Beef

- beef short rib sliders *pulled beef, 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
- grilled cheese sandwich bites *with tomato jam* \$18 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** *prosciutto, cured sausage, salami, capicola, olives, pickles, antipasto, warm baguette, smoked salmon, smoked oysters* \$12 per person
- **Imported & Domestic Cheeses** *assorted crackers, flatbreads, fruit garnish* \$8 per person
- **Crudit  Platter** *carrots, celery, cucumber, bell peppers, cauliflower, garlic aioli, hummus, ranch* \$5 per person
- **Sliced Fruit & Berry Platter** *assorted fresh fruits & berries* \$5 per person
- **Pastry Display** *squares, tarts, truffles & tortes* \$10 per person



# Dinner Buffet

*minimum of 30 guests required*

## **Carved Item** *choose 1:*

- alberta beef tenderloin *gravy, horseradish, grainy mustard* **\$72 per person**
- prime rib au jus *gravy, horseradish, grainy mustard* **\$68 per person**
- roast turkey breast *gravy, cranberry sauce* **\$58 per person**
- honey glazed ham *apple chutney, honey mustard* **\$58 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, smokes sausage, cilantro rice*
- braised boneless alberta beef short ribs *roasted tomato, chimichurri*

## **Salads** *choose 3:*

- california salad *kale, sesame seeds, pumpkin seeds, dries cranberries, champagne vinaigrette*
- caesar salad *garlic croutons, parmesan cheese, house-made dressing*
- spinach salad *toasted almonds, red onion, feta, raspberry vinaigrette*
- garden salad *mixed greens, carrots, cherry tomato, sliced mushrooms, pea shoots, sweet onion vinaigrette*
- southwest salad *tortilla chips, red onion, jalapenos, corn kernels, 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
- creamy whipped 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

### Entrées choose 1:

- boneless braised alberta beef short ribs *roasted tomato, chimichurri, buttery mashed potatoes* **\$36 per person**
- alberta prime rib *red wine jus, yorkshire pudding, horseradish whipped potatoes* **\$42 per person**
- rack of lamb *rosemary & garlic rubbed, grainy mustard jus, herb quinoa pilaf* **\$44 per person**
- chicken neptune *chicken supreme topped with dungeness crab, bay shrimp, asparagus, hollandaise, wild rice pilaf* **\$34 per person**
- grilled beef tenderloin *truffle butter, wild mushroom ragout, horseradish whipped potatoes* **\$44 per person**
- grilled salmon filet *pineapple pico de gallo, wild rice pilaf* **\$31 per person**
- halibut filet *orange saffron cream, tomato caper relish, herb quinoa pilaf* **\$42 per person**

*all entrées served with chefs choice vegetables*

### Soups \$8 per person choose 1:

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

### Salads \$8 per person choose 1:

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

### Desserts \$8 per person choose 1:

- wildflower honey cheesecake *with cointreau macerated berries*
- chocolate trio mousse
- goat cheese sorbet *with fresh fruit*
- sticky toffee pudding *with vanilla ice cream*



# Wedding Reception

Heritage \$120 per person

- 1 hour cocktail reception with fresh crudité platter upon arrival
- 3 course plated dinner
- 4 hours of bar service including cocktail reception
- cake cutting

## Entrées choice of 2:

- braised boneless alberta beef short ribs *roasted tomato, chimichurri, buttery mashed potatoes, seasonal vegetables*
- chicken neptune *chicken supreme topped with dungeness crab, bay shrimp, asparagus, hollandaise, wild rice pilaf, seasonal vegetables*
- grilled salmon filet *pineapple pico de gallo, wild rice pilaf, seasonal vegetables*
- roasted striploin *pepper crusted striploin, port wine jus, herb roasted potatoes, seasonal vegetables*

## Starters choose 1:

- roasted tomato and red pepper bisque *with a basil emulsion*
- cream of wild mushroom *topped with truffle oil*
- romaine hearts *focaccia croutons, black pepper parmesan crisps, house-made caesar dressing*
- california salad *kale, sesame seeds, pumpkin seeds, dries cranberries, champagne vinaigrette*

## Desserts choose 1:

- summer fruit crumble *with vanilla gelato*
- wildflower honey cheesecake *with black pepper, cointreau macerated berries*
- sticky toffee pudding *with vanilla ice cream*
- coffee & tea



# Wedding Reception

Manor \$140 per person

- 1 hour cocktail reception with passed hors d' oeuvres upon arrival
- 4 course plated dinner with house wine service
- 4 hours of host bar service including cocktail reception
- cake cutting

## Entrées choice of 2:

- alberta prime rib *red wine jus, yorkshire pudding, horseradish whipped potatoes*
- chicken neptune *chicken supreme topped with dungeness crab, bay shrimp, asparagus, hollandaise, wild rice pilaf, seasonal vegetables*
- halibut fillet *orange saffron cream, tomato caper relish, herb quinoa pilaf*

## Salads choose 1:

- mixed greens *sliced pear, crumbled blue cheese, red onion, red wine vinaigrette*
- romaine hearts *focaccia croutons, black pepper parmesan crisps, house-made caesar dressing*
- spinach salad *raspberries, red onion, toasted almonds, basil buttermilk dressing*

## Soups choose 1:

- carrot & ginger soup *with chive crème fraîche*
- roasted tomato and red pepper bisque *with a basil emulsion*
- cream of wild mushroom *topped with truffle oil*

## Desserts choose 1:

- saskatoon berry & framboise crumble *with vanilla gelato*
- wildflower honey cheesecake *with cointreau macerated berries*
- layered dark & white chocolate mousse *with grand marnier macerated raspberries & orange coulis*
- sticky toffee pudding *with vanilla ice cream*
  
- coffee & tea



# Wedding Reception

Estate \$155 per person

- 1 hour cocktail reception with passed hors d' oeuvres upon arrival
- non-alcoholic punch
- 4 course plated dinner with house wine service
- 4 hours of host bar service including cocktail reception
- late night snack
- cake cutting

## **Entrées** choice of 2:

- rack of lamb *rosemary & garlic rubbed, grainy mustard jus, herb quinoa pilaf*
- halibut fillet *orange saffron cream, tomato caper relish, herb quinoa pilaf*
- grilled beef tenderloin *truffle butter, wild mushroom ragout, horseradish whipped potatoes*

## **Salads** choose 1:

- baby spinach *raspberries, crispy red onion, toasted almonds, basil buttermilk dressing*
- tomato, bocconcini & baby greens *olive oil & balsamic reduction*
- arugula & spinach *poached pear, blue cheese, crispy pancetta, sherry raspberry vinaigrette*
- california salad *kale, sesame seeds, pumpkin seeds, dries cranberries, champagne vinaigrette*

## **Soups** choose 1:

- cream of wild mushroom *topped with truffle oil*
- silver springs seafood chowder *clams, salmon, potato, bacon*
- cream of asparagus *with micro sorrel & avocado oil*
- carrot & ginger soup *with chive crème fraîche*
- roasted tomato and red pepper bisque *with a basil emulsion*

## **Desserts** choose 1:

- summer fruit crumble *with vanilla gelato*
- wildflower honey cheesecake *with cointreau macerated berries*
- layered dark & white chocolate mousse *with grand marnier macerated raspberries & orange coulis*
- sticky toffee pudding *with vanilla ice cream*

## **Late Night Snack**

- artisan cheese & charcuterie display
- coffee & tea



## Kids Menu/ Snacks

### Breaks \$5 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, nut mix
- **Baked Goods** loaves, danish, struddles
- **Garden** fruit, veggies, ranch, hummus

### Late Night Snacks

- **Pizza Buffet** hawaiian, pepperoni, cheese \$12 per person
- **Pierogi 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 \$10 per person

## Kids Menu

### Soup \$5 per child

- tomato soup

### Salads \$5 per child

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

### Entrées \$15 per child

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

### Desserts \$5 per child

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



## Bar Service

### Wine List

#### Red Wine

- **Castelforte - Corvina Veronese IGT 2013, Italy** floral, fruity, lighter-bodied, lower tannin \$35
- **Trivento - Malbec 2012 Argentina** bright, fresh, medium-bodied \$40
- **Matchbook - Cabernet Sauvignon 2013, California** juicy, vivacious, med-to-full bodied, medium tannin \$50

#### White Wine

- **Zenato Pinot Grigio delle Venezie IGT 2014/2015, Italy** crisp, light, smooth \$35
- **Wolf Blass - Yellow Label Chardonnay 2015, Australia** fruity, aromatic, deliciously tropical \$40
- **Viña Maipo Sauvignon Blanc Reserva Vitral 2015, Chile** fresh, vivacious, lively \$40

#### Bubbly

- **Canella Prosecco Superiore DCG 2014, Italy** juicy peach notes , a hint of sweetness \$40

### Beer & Highballs

- **Basic Highballs** vodka, white rum, dark rum, gin, scotch, rye \$6
  - **Domestic Beer Bottles** kokanee, coors light, canadian, budweiser \$6
  - **Imported Beer Bottles** \$8
  - **Non-alcoholic beverages** soft drinks, coffee, tea \$3
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- well trained, professional team members will be provided by Silver Springs for all bar services
  - premium liquor selections are available by request
  - no shooters, no doubles
  - no outside alcohol is permitted on premises





## Function Spaces

*The Dining Room* ~ our contemporary dining room featuring views of the Bow River Valley & our picturesque golf course.

\$6000 food & beverage minimum

*The Turret Atrium* ~ features floor to ceiling windows with views of our 18th green & fairway.

\$1500 food & beverage minimum

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

\$500 food & beverage minimum

*Patio Ceremony* ~ includes set up & rental of chivari chairs

\$1000 ceremony fee

### Room Capacities

	The Boardroom	The Turret	The Dining Room
<b>Theatre Style</b>	50	200	250
<b>Cocktail Reception</b>	75	150	400
<b>Breakfast/Lunch/Dinner</b>	40	100	250

### Rental Rates

<b>chiavari chairs</b>	\$2 per chair
<b>dance floor setup</b>	\$100 per day
<b>flipchart</b>	\$10 chart <i>includes stand, paper, white board, markers</i>

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



# *Terms & Conditions*

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 & a 18% service charge.

Silver Springs reserves the right to adjust prices to reflect current market conditions.

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. You will be charged according to the confirmed numbers.

A SOCAN fee of \$100 will be applied to all events.

“SOCAN stands for Society of Composers, Authors and Music Publishers of Canada. They ensures 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.

Last call for bar service is 12:30 am, 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.