







Pricing

Driving range: \$3500

(includes marquee tent for reception after ceremony) $\,$

Fairway: \$4000

(includes marquee tent for reception after ceremony)

Marquee tent (reception only): \$2500

Photos on course: \$600

In the event of poor weather, the host may choose to use our back-up indoor space. This is to be decided 24 hours prior to the start of the ceremony.



River Spirit offers golf packages - ask us what we can do to set up a tournament for your guests in the days leading up to your wedding!

*Prices subject to 18% gratuity and 5% GST



River Spirit recommends 4-6 pieces per guest for an hour long reception *Priced per dozen

\$20	garden quiche*
\$22	double smoked bacon wrapped scallops*
\$20	herb boursin wonton crisps*
\$20	spinach, tomato and feta purses*
\$19	smoked salmon pinwheels*
\$20	satay skewers (chicken/beef)*
\$19	smoked salmon blinis*
\$19	pear & blue cheese celery boats*
\$28	lobster stuffed mushroom caps*
\$24	saltimbocca shrimp*
\$14	balsamic bocconcini*
\$17	vegetarian spring rolls*
\$17	hoisin ginger shrimp*
\$39	crispy lamb chops & mint jelly*
\$31	bruschetta bread bowl*
\$190	jumbo shrimp tower (100)

CONT.

\$7/person assorted fresh sandwish platter

seasonal vegetable tray \$2.5/person

fresh fruit tray \$4/person

OPTIONS

BAR

host bar

host pays for all drinks consumed by guests

subsidized bar

guests pay partial drink price and host covers the remained, like a "toonie" or "loonie" bar

drink tickets

host pays for a predetermined number of drinks per guest, monitored by tickets and guests pay for any additional drinks after using their tickets

cash bar

guests pay for their own drinks

- table service is an additional \$50 fee per 20 guests -- as per AGLC regulations, all alcohol must be purchased through River Spirit GC -- outside alcohol is illegal at a public function and will not be permitted -

BAR MENU

beer

\$6.00	budweiser
	bud light
	canadian
	coors light
	kokanee
	coors banquet

\$6.50 heineken stella artois alexander keith's

corona

liquor

house highballs \$6.50

\$7.50 premium highballs

red finca la estacada tempranillo

black plum and berry flavors with oaky accents of clove and pepper

alamos malbec

dark berry with plum and blackberry fruit aromas and pepper and earth notes

frescobaldi remole sangiovese

raspberry and blackberry with spicy hints of black pepper

trapiche astica merlot malbec

red fruit and vanilla aromas

folonari cabernet sauvignon merlot

aromas of herb and cedar with notes of plum cassis and spices

barossa valley estate shiraz

berry and cherry flavors with fresh herb accent of sage and rosemary

white la marca prosecco

off dry hints of crunchy apple, pear, and lemon zest

las maletas chardonnay

fresh and balanced with aromas of apples

bolla pinot grigio

warm and complex perfume with notes of pear

starborough sauvignon blanc

fresh white aromas of citrus and tropical fruits including passionfruit, guava and kiwi

frescobaldi pomino bianco

apple and passionfruit with delacate hints of cedar and fig

charles & charles rose

wild strawberry, citrus, and mineral notes

OTHER

\$2.25 coffee, tea, assorted soft drinks



\$40/person choose one

BUFFET

pork loin chops

double thick cut pork loin chops topped with asian BBQ sauce

slow roasted new york beef striploin

carved canadian beef striploin served with horseradish and mustards

grilled lemon & herb chicken

tender chicken breast marinated in lemon and fresh herbs and grilled to perfection

stuffed chicken breast

tender chicken breast stuffed with your choice of creamy sundried tomato & basil sauce or wild mushroom gravy

four cheese tortellini

tortellini stuffed with four cheeses in a light rose sauce with grated parmasean

NCLUDED

breads

bakery fresh buns and bread with whipped butter

salads mixed greens salads

three deluxe assorted salads (chef's choice)

sides

baby potatoes with garlic & herbs fresh sauteed season vegetables

dessert

selection of cakes, fruit and cream pies

coffee and tea station

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please

pricing

inquire for

breads

entrees

desserts cheesecake

creme brulee

apple crisp

chocolate almond tarte

salads (choose 1) mixed greens salad

accompaniments

see buffet menu

\$9/person	mini pizza buffet pepperoni, cheese, hawaiian
\$9.5/person	poutine station cheese curds, gravy, pulled pork, green onion
\$8/person	nacho platters layered cheese, peppers, onions, black olives, tomatoes, jalapenos, with sour cream and salsa
\$5/person	cheese and fruit platters
\$9/person	dessert bar assorted cakes, squares, cookies and other treats
\$1/person	chocolate fountain assorted fruits & goodies to dip in a waterfall of melted callebaut chocolate
	\$9.5/person \$8/person \$5/person \$9/person

bakery fresh buns and bread with whipped butter

three deluxe assorted salads (chef's choice)

baby potatoes with garlic & herbs fresh sauteed seasonal vegetables

BOOKING CONTRACT

River Spirit Golf Club books events only within one year advance of the date on a first come first served basis. A \$1000 deposit is required to reserve your date and space, and a consultation will be booked upon receipt of the deposit. A second deposit is due 10 days prior of the minimum food amount on your special day.

A guaranteed number of guests is required by noon, seven business days prior to the event. If there is no number provided, the host will be charged based on the actual number of guests or the last received attendance numbers, whichever is greater. Menu selections must be made 30 days prior to the event.

Cancellation Policy (All cancellations must be sent in writing)

> 6 months—no penalty, return of deposits

1-6 months—no return of deposits

14 days to 1 month—50% charge of total event cost (room rental, food, & beverage costs)

< 14 days —full payment of total event cost based on last guaranteed numbers (room rental, food, & beverage)

River Spirit Golf Club will provide the final billing the next business day following your event. Should you wish to make billing inquiries, please do so within 30 days of receiving the invoice.

Due to licensing and Calgary Health Authority regulations, all food and beverage served on the premises must be supplied by River Spirit Golf Club with the sole exception of a wedding cake. River Spirit prohibits the removal of any food or beverages following the event.

River Spirit Golf Club is not responsible for any lost, damaged, or stolen items or any personal injuries prior to, during, or after your event. Any damages caused by the host or their guests will be billed to the final invoice.

Prices are subject to change without notice, however prices are guaranteed (see NOTE) upon signing of the booking contract and receipt of deposit.

GST & an 18% gratuity are not included in the prices and will be added to your in-voice. Gratuities are based on total before any discounts.

We also require an authorized credit card number on file for security. Any addition-al charges resulting from the function will be charged to the credit card or in-voiced after the function. Outstanding balances not paid within 30 days will be charged a 5% penalty on the outstanding amount, plus interest at 2% per month.

Alcohol is not served after 1:00 a.m. The premises must be vacated by 2:00 a.m. unless prior written approval has been arranged with the management of River Spirit Golf Club.

BOOKING CONTRACT

Name:			
Phone:			
Address:			
City:	Province:	Post	al code:
Email:			
Deposit: \$2000	Cash	Cheuqe	CC
Card Number:			
Name on card:		Exp:	Signature:

The signature above authorizes River Spirit Golf Club to charge the deposit, as well as any outstanding balances, extra charges or damages that may occur the day of the actual event.

EVENT INFORMATION

	Event Date: Estima			ated number of guests:			
			Start times	;			
	Ceremony:	Cocktails: _	Rec	eption:	Dance:_		
	Marquee tent rental t	fee:	Ceremony f	- ee:	Photo fee:		
Foo	Food Selection Quantity						
	Hors d'oevres:	-					
	Buffet Meal - Entree:						
	Plated Meal - Entree:						
	Late night snack(s):						
Rai							
Dai	Bar Service (beer, wine, liquor selection to be determined later)						
	Host/open bar (host pays for everything)						
	Subsidized bar (loonie/toonie bar)						
	Drink tickets (guests recieve X amount of tickets, pay for drinks beyond that)					d that)	

Cash bar (guests pay for their own drinks)