

Elbow Springs Golf Club

Menu & Events Package

Events Coordinator: Chelsea Balog
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We take pride in providing quality, value and great service every time.

Located in the Elbow River Valley surrounded by natural springs and gently rolling terrain.

Elbow Springs Golf Club is a picturesque location for your event.

A short drive from downtown Calgary towards Alberta's foothills, the clubhouse is nestled between the Elbow River and the meandering Lott Creek. The clubhouse boasts 3 banquet rooms to host a variety of large and small events. The premises incorporate three function rooms with vaulted ceilings and large windows overlooking the course.

We have the flexibility to host all types of functions;

- Weddings
- Fundraisers
- Family Dinners
- Corporate Retreats
- Meetings
- Team Wrap Ups
- Holiday Parties

We are happy to work with you to customize your event to make it unique and in your vision. Contact us to discuss how we can help.

Rental Rates

Rental rates include set up, clean up, tables, chairs, table linens, cloth napkins, serving staff, bartenders, tableware, podium, microphone, and speaker system compatible with most devices.

Mountain View Room \$600
Maximum 180 (Banquet Tables) or 130 (Round Tables)

Mountain View Room – Half \$350
*Maximum 70 *Dependent on availability and event type*

Springs Room \$250
Maximum 40 (Banquet or Round Tables)

Wedding Ceremony \$600
Indoor or Outdoor Spaces available

Wedding Reception \$600
Maximum 120 - Includes Room Rental and Cake Cutting

Breakfast

Springs Start	\$5.50
Muffins Juice Coffee Tea	
Early Tee (<i>To Stay or To Go</i>)	\$8
Breakfast Wrap Yogurt Juice	
Continental Breakfast	\$12
Muffins Cereal Yogurt Fruit Juice Coffee Tea	
Mountain Breakfast	\$20
Muffins Cereal Yogurt Fruit Scrambled Eggs Sausage Bacon Potatoes Juice Coffee Tea	
~ Add-on Option ~ Chef's Egg Station \$5 (+ \$50 Staff)	
Sunny Side Up Over Easy Over Hard Scrambled Omelet	

Lunch

Create Your Own Sandwich Buffet	\$21
Soup Salads Breads Deli Meats Cheeses Toppings Sweets Coffee Tea	
Burger Buffet	\$21
Soup Salads Buns Beef and Veggie Burgers Cheeses Toppings Sweets Coffee Tea	
*Gluten Free bread available upon request	
Plated Lunch – Served with starter salad or soup, dessert, coffee and a selection of teas.	
Chicken & Brie Sandwich	\$20
Chicken Breast Ciabatta Bun Fig Jam Seasonal Vegetables	
Baked Lasagna	\$20
Beef or Vegetable Lasagna Garlic Bread	
NY Steak Sandwich	\$22
NY Striploin Garlic Bread Roasted Potato	
Filet of Salmon	\$22
Baked Salmon Thai Green Curry or Maple Glaze Roasted Vegetables	

Food prices do not include 18% gratuity and GST.

Our talented Executive Chef prepares all of the meals in-house with quality ingredients. We are able to accommodate a buffet or plated service. Should you find that the listed menus do not serve your needs, we are pleased to work with you in creating a customized menu.

Entrée Choices

Filet Mignon	\$53
Chicken Supreme	\$48
Chicken & Ribs	\$48
Prime Rib	\$48
NY Steak	\$48
Filet of Salmon	\$48
Skewer Duo	\$48
Stuffed Pork Tenderloin	\$48

~ Add-on Option ~ Chef's Pasta Station \$8 (+ \$50 Staff)
Tortellini | Gnocchi | Pesto | Alfredo | Parmesan

~ Add-on Option ~ Second Entrée \$7
Stuffed Pepper (V) | Chicken Breast | Lasagna (M/V) | Salmon Filet

~ Kids Menu ~ Children under 12 \$13

Buffet Dinner

A buffet menu includes bread rolls with butter, three salads, your choice of starch, Chef's vegetable, the entrée, a seasonal fresh fruit platter, assorted desserts.

Salad Choices

House Greens | Caesar | Greek | Caprese | Pasta

Starch Choices

Roasted Potato | Mashed Potato | Rice Pilaf | Roasted Veg & Quinoa

Dinner



Plated Dinner

The plated menu includes bread rolls with butter and three courses.

First Course – *Starter*

Seasonal Soup | House Greens | Caesar | Greek | Caprese

Second Course – *Entrée* | *Chef's Vegetable* | *Starch*

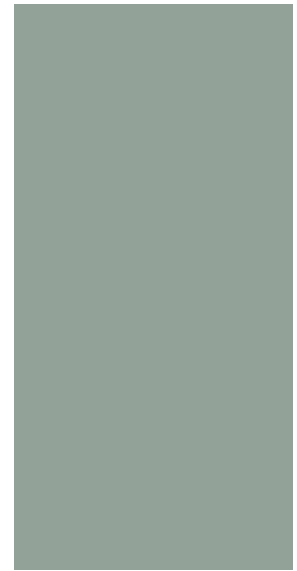
Roasted Potato | Mashed Potato | Rice Pilaf | Roasted Veg & Quinoa

Third Course – *Dessert*

Chocolate Torte | Churros | Apple Pie à la mode | Ice Cream | Sorbet

Charcuterie Board for 20	\$65
Cured Meats Artisan Cheeses Crostini Crackers Olives	
Taco Bar for 20	\$80
Taco Beef or Shredded Chicken Hard & Soft Tacos Tomato Lettuce Salsa Sour Cream	
Candy Buffet for 20	\$55
Hard Candies Gummies Chocolates	
Import & Domestic Cheeses for 20	\$50
Cheddar Swiss Bleu Brie	
Nachos for 4	\$20
Corn Tortilla Chips Cheese Red Pepper Tomato Green Onion Black Olives Jalapenos	
Cheeseburger Slider for 20	\$85
Mini Charbroiled Beef Burger Cheese Lettuce Tomato Ketchup	
Milk & Cookies for 20	\$60
House Baked Cookie Cold Milk	
Pizza	\$16
Hawaiian BBQ Chicken Pepperoni Mushroom Veg	
Seasonal Fresh Fruit for 20	\$60
Crudités for 20	\$60
Assorted Dessert Squares for 20	\$60

Snacks & Good Eats



Hot Bites

- By the dozen* \$25
- Asparagus Spears | Prosciutto | Olive Oil
 - Spanakopita | Tzatziki
 - Prawns | Panko Crust | Chili
 - Chorizo Meatball | Tequila Lime Jalapeno Aioli
 - Quiche | Ham | Cheddar
 - Arancini | Tomato | Mozzarella
 - Stuffed Mushrooms | Bread Crumbs | Herbs
 - Chicken Skewers | Satay Peanut Sauce

Cold Bites

- By the dozen* \$25
- Melon | Prosciutto
 - Salmon | Crostini | Cream Cheese | Capers
 - Grape Tomato | Bocconcini | Basil | Balsamic
 - Crisp Pita | Spinach & Artichoke Dip
 - Bruschetta | Grilled Bread | Parmesan

Sweet Bites

- By the dozen* \$25
- Lemon Meringue Tartlets
 - Chocolate Truffles
 - Churros | Fruit Coulis
 - Crisped Rice Squares | Choco-Toffee



White Wines

	6oz	Btl
House Della Casa Bianco	8	32
J. Bouchon Sauvignon Blanc	9	35
Ballard Lane Chardonnay	11	42
XOXO Pinto Grigio	8	32
Mount Riley Sauvignon Blanc	10	38
Campagnola Pinot Grigio	10	38
Santa Margherita Pinot Grigio	11	42
Wayne Gretzky Chardonnay	11	42

Beverages

Highball	\$7
Premium Highball	\$9
Cocktail	\$8.5
Liqueur	\$8
Draught Beer	\$7.50
Domestic Beer	\$7
Premium Beer	\$9
Specialty Coffee	\$9
Non-Alcoholic	\$2.5
Drink Ticket	\$7
Drink Ticket (premium)	\$9

Red Wines

	6oz	Btl
House Della Casa Rosso	8	32
J. Bouchon Merlot	9	35
Ballard Lane Pinot Noir	11	42
Ballard Lane Cabernet Sauvignon	11	42
Campagnola Ripasso	11	42
It's Go Time Cabernet Merlot	11	42
Iris Malbec	9	35
Guenoc Petite Sirah	10	38
Smashberry Red	10	38
William Hill Cabernet Sauvignon	10	38

Rosé Wines

Pink Pinot Grigio	8	32
Long Weekend Rose	10	38

Sparkling

Il Fagetto Prosecco	-	35
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Non-Alcoholic

Tea and Coffee Station	\$2.50/guest
Fountain soda and juice	

We can accommodate custom bar set-ups such as cash only, host tab, partial host tab (\$2 bar) etc.



- A non-refundable deposit of \$1000 is required to hold the date, due 14 days after booking.
- Charges (less the deposit) will be invoiced within 10 days after the event. Payment is due 30 days after the invoice date. Overdue balances are subject to a monthly interest fee of 2% (24% per annum).
- Cancellations received 60 days or more in advance of the event will forfeit the deposit. This deposit may be used for a one-time event re-schedule at ESGC in the same calendar year (i.e. - before December 31 of the same year). Cancellations received 60 days or less in advance of the event date will be charged for the entire invoice amount based on the latest confirmed numbers.
- Final numbers and menu choices are due a minimum of one week prior to the date of the event.
- All food and beverages consumed during events must be purchased from ESCG and remain on the premises.
- There is no minimum Food & Beverage purchase required.
- ESGC staff must serve all alcohol. A fee of \$15/hour (min. 5 hours) may be applied if extra staff are requested.
- We serve alcohol in a reasonable and professional manner. We adhere to applicable laws and regulations outlined by the AGLC. Groups or individuals who choose to disregard the laws and regulations will be asked to leave the premises.
- Prices are subject to change without notice.
- Wedding Ceremony chair rentals for the outdoor space are not included.
- SOCAN & Re:Sound - A maximum \$90 government tax is applied for any function with music/dancing.
- Access to the room may be provided the evening before the event pending other bookings.
- We ask that you take away what you brought with you the evening of your event. We will dispose of any garbage, but anything you would like to keep, please take with you. Alternatively, we offer a clean-up service for \$300.
- Tape/tacks are not to be used in the banquet rooms. The use of confetti or rice is not permitted in, on or near the premises.
- Event hosts are responsible for the actions of their guests. Damage to the property or facilities will be billed to the event.
- ESGC is not responsible for any injuries to guests or lost/stolen property.

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