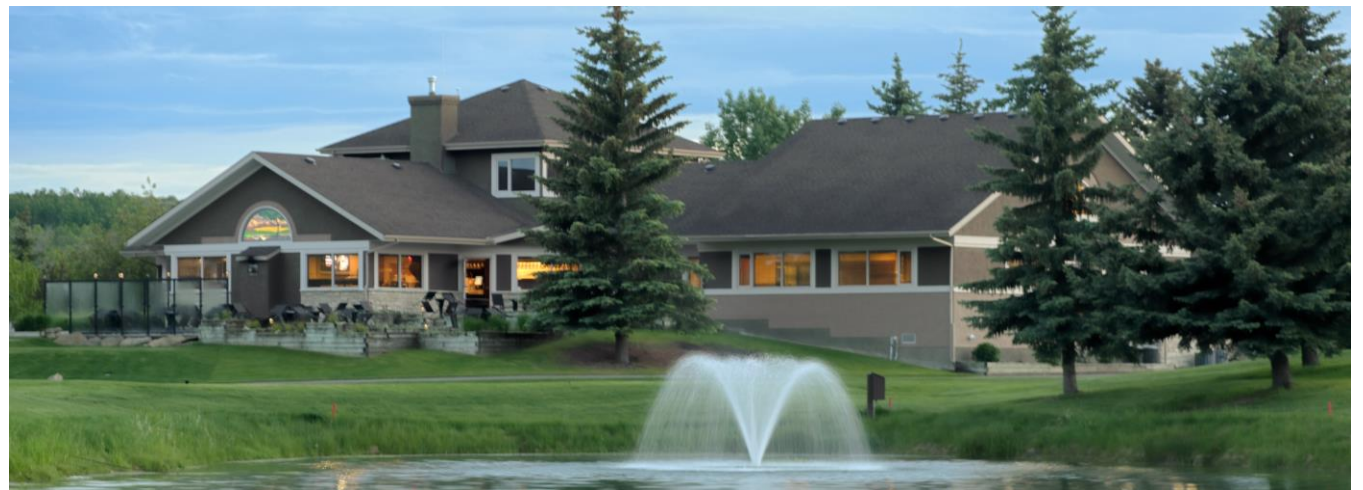


Elbow Springs Golf Club

Menu & Events Package

Events Coordinator: Dani Poupart
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Located in the Elbow River Valley surrounded by natural springs and gently rolling terrain.

We take pride in providing quality, value and great service every time.

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 match 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 60 *Dependent on availability and event type*

Springs Room \$300
Maximum 40 (Banquet or Round Tables)

Wedding Ceremony \$600
Indoor or Outdoor Spaces available – does not include chair rental.

Breakfast

Springs Start	\$5.50	~ Add-on Option ~	Chef's Egg Station	\$5/Person + \$50 for Chef
<i>Muffins Juice Coffee Tea</i>			<i>Sunny Side Up Over Easy Over Hard Scrambled Omelet Toppings</i>	
Early Tee (To Stay or To Go)	\$8			
<i>Breakfast Wrap (with sausage and vegetables) Yogurt Juice</i>		~ Add-on Option ~	Waffles and French Toast	\$5/Person
Continental Breakfast	\$12		<i>Waffles and French toast, with fruit and maple syrup</i>	
<i>Muffins Cereal Yogurt Fresh Fruit Juice Coffee Tea</i>				
Mountain Breakfast	\$20			
<i>Muffins Pastries Yogurt Fruit Scrambled Eggs Sausage Bacon Potatoes Juice Coffee Tea</i>				

Lunch

Buffet Lunch – Served with starter salad or soup, dessert, coffee and a selection of teas. *Gluten Free bread available upon request

Create Your Own Sandwich Buffet \$20

Soup | Salad | Breads | Deli Meats | Cheeses | Toppings

Burger Buffet \$20

Soup | Salad | Buns | Beef and Veggie Burgers | Cheeses | Toppings

BBQ Beef on a Bun \$16

Soup | Salad | Buns | BBQ Beef | Toppings

Taco Buffet \$17

Taco Beef | Shredded Chicken | Hard & Soft Tacos | Rice | Beans | toppings and cheese

Pasta Station \$17

Tortellini |Linguine | Tomato | Alfredo | Parmesan | Chicken | Prawns

Skewer Buffet \$21

Chicken, Beef and Vegetable skewers | Sauces | Pita | Rice | Salad

Plated Lunch – Served with starter salad or soup, dessert, coffee and a selection of teas. *Groups must all chose the same starter salad or soup option.

Baked Lasagna \$20

Beef or Vegetarian Lasagna | Garlic Bread

NY Steak Sandwich \$23

6oz Sirloin | Garlic Bread | Roasted Potatoes and vegetables

Filet of Salmon \$23

Baked Filet of Salmon | Roasted Potatoes and Vegetables

Quinoa Stuffed Pepper \$16

(Vegan) Quinoa stuffed Roasted Bell pepper filled | Roasted potatoes

Chicken Pot Pie \$16

Teriyaki Bowl (choice of chicken, prawns or vegetarian) \$20

Teriyaki rice bowl | broccoli, carrots, cabbage, bell peppers, and zucchini. Topped with green onions, wonton strips, alfalfa sprouts, and sesame seeds.

Fiesta Bowl (choice of chicken, prawns or vegetarian) \$20

Rice bowl with black beans, corn, bell peppers, spinach, avocado, mozzarella, and tortilla strips. Peanut lime sauce on the side.

Food prices subject to 18% gratuity and GST.

Entrée Choices

Filet Mignon	\$65
Prime Rib	\$60
Filet of Salmon	\$60
Chicken Supreme	\$50
Chicken & Ribs	\$50
NY Steak	\$50
Pork Tenderloin	\$50

~ **Add-on Option** ~ Chef's Pasta Station \$8 + \$50 for Chef
Tortellini | Linguine | Tomato | Alfredo | Parmesan

~ **Add-on Option** ~ Second Entrée \$9

Stuffed Pepper (Vegan) | Chicken Breast | Lasagna (M/V) | Salmon Filet

~ **Kids Menu** ~ Children under 12 \$13

Chicken Fingers & Fries | Quesadilla & Fries | Cheese Pizza | Pasta with Marinara Sauce

Buffet Dinner

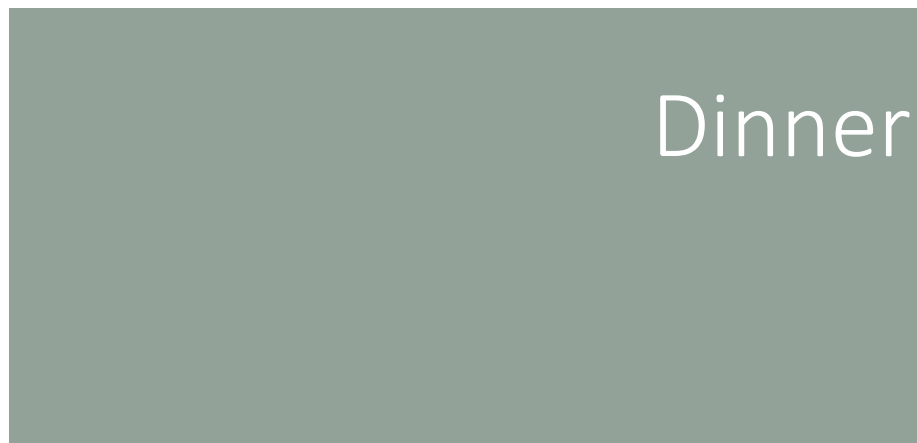
A buffet menu includes bread rolls with butter, two salads, your choice of starch, Chef's vegetable, the entrée, a seasonal fresh fruit platter, and assorted desserts.

Salad Choices

House Greens | Caesar | Greek | Caprese | Pasta

Starch Choices

Roasted Potato | Mashed Potato | Rice Pilaf | Quinoa with Vegetables



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*

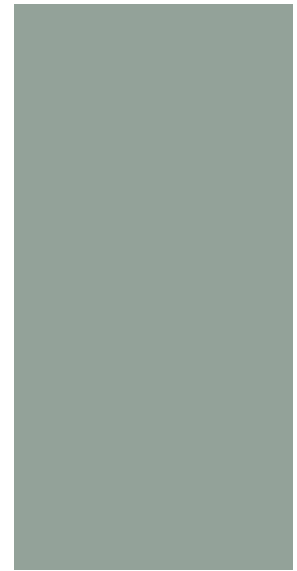
Roasted Potato | Mashed Potato | Baked Potato | Rice Pilaf | Quinoa with Vegetables

Third Course – *Dessert*

Chocolate Torte | Carrot Cake | Apple Pie à la mode | Ice Cream | Sorbet

Charcuterie Board per person	\$22
Cured Meats Artisan Cheeses Crostini Crackers Olives	
Taco Bar per person	\$17
Taco Beef or Shredded Chicken Hard & Soft Tacos Tomato Lettuce Salsa Sour Cream	
Candy Buffet per person	\$6
Hard Candies Gummies Chocolates	
Import & Domestic Cheeses per person	\$15
Cheddar Swiss Bleu Brie	
Nachos for 4	\$20
Corn Tortilla Chips Cheese Red Pepper Tomato Green Onion Black Olives Jalapenos	
Cheeseburger Slider trio per person	\$15
Mini Charbroiled Beef Burger Cheese Lettuce Tomato Ketchup	
Milk & Cookies per person	\$6
House Baked Cookie Cold Milk	
Pizza	\$16
Hawaiian BBQ Chicken Pepperoni Mushroom Vegetarian	
Seasonal Fresh Fruit per person	\$6
Crudités per person	\$6
Assorted Dessert Squares per person	\$5
Sandwich bites per person	\$5
Assorted mini sandwiches	

Snacks & Good Eats



Hot Bites

By the dozen

(minimum order of 2 dozen per type)

Asparagus Spears Prosciutto Olive Oil	\$27
Spanakopita Tzatziki	\$27
Prawns Panko Crust Chili	\$24
Chorizo Meatball Tequila Lime Jalapeno Aioli	\$27
Quiche Ham Cheddar	\$20
Arancini Tomato Mozzarella	\$20
Stuffed Mushrooms Bread Crumbs Herbs	\$20
Chicken Skewers Satay Peanut Sauce	\$24

Cold Bites

By the dozen

(minimum order of 2 dozen per type)

Salmon Crostini Cream Cheese Capers	\$30
Grape Tomato Bocconcini Basil Balsamic	\$25
Crisp Pita Spinach & Artichoke Dip	\$25
Bruschetta Grilled Bread Parmesan	\$25

Sweet Bites

By the dozen

(minimum order of 2 dozen per type)

Lemon Meringue Tartlets	\$20
Chocolate Truffles	\$20
Crisped Rice Squares Choco-Toffee	\$16
Assorted Dessert Squares	\$22



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.

7 *Don't see the beverage you're looking for? Ask us for a quote!

Beverage prices subject to 18% gratuity and GST.



- 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.