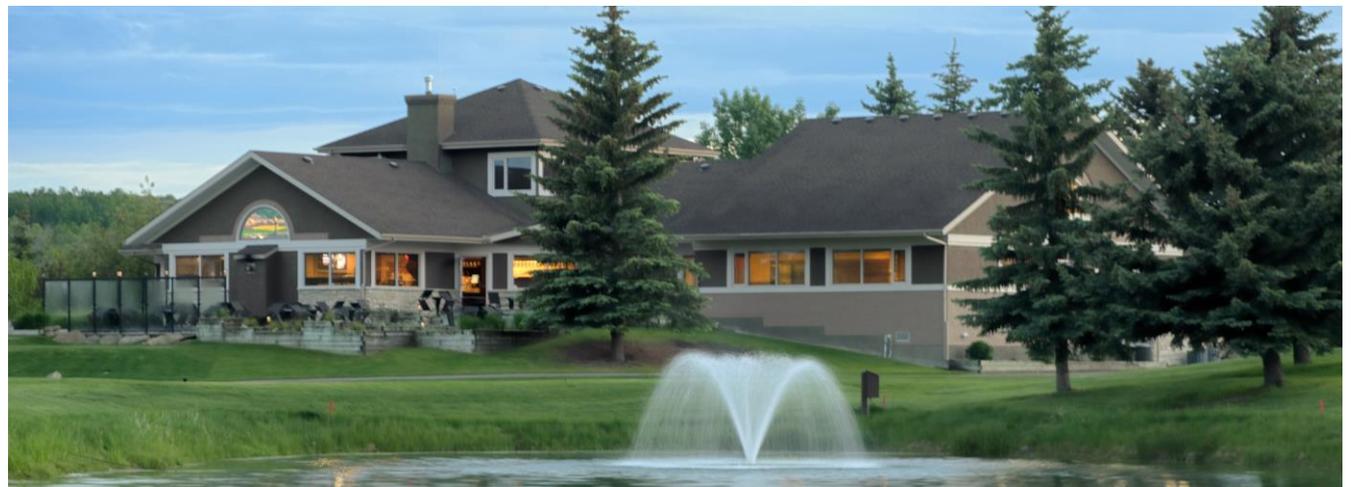


Elbow Springs Golf Club

Menu & Events Package





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, tables, chairs, table linens, cloth napkins, serving staff, tableware, podium, microphone, and speaker system compatible with aux input.

Mountain View Room \$600
Maximum 180 (Banquet Tables) or 120 (Round Tables)

Mountain View Room – Half \$350
*Maximum 60 *Dependent on availability and event type*

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

**Prices are for 8 hour room rentals, if you would like the room for longer, please ask about options*

Breakfast

Served 7:00am – 11:00am

Springs Start	\$6	~ Add-on Option ~	Chef's Egg Station	\$7/Person + \$50 for Chef
Muffins Juice Coffee Tea			Sunny Side Up Over Easy Over Hard Scrambled	
Early Tee (To Stay or To Go)	\$12		Omelet Toppings	
Breakfast Wrap (with sausage and vegetables) Yogurt Juice		~ Add-on Option ~	Waffles and French Toast	\$8/Person
Continental Breakfast	\$12		Waffles and French toast, with berries and maple syrup	
Muffins Cereal Yogurt Fresh Fruit Juice Coffee Tea				
Mountain Breakfast	\$22			
Muffins Pastries Yogurt Fruit Scrambled Eggs Sausage				
Bacon Potatoes Juice Coffee Tea				

Lunch

Served 11:00am – 4:00pm

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	\$22
Soup Salad Breads Deli meats Cheeses Toppings	
Burger Buffet	\$25
Soup Salad Buns Beef and veggie burgers Cheeses Toppings	
BBQ Beef on a Bun	\$23
Soup Salad Buns BBQ beef Toppings	
Taco Buffet	\$22
Taco beef Shredded chicken Hard & soft tacos Rice Beans toppings and cheese	
Pasta Station	\$22
Tortellini Linguine Tomato Alfredo Parmesan Chicken Prawns	
Skewer Buffet	\$22
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 option including starter salad or soup option.

Baked Lasagna	\$23
Beef or vegetarian lasagna Garlic bread	
NY Steak Sandwich	\$28
6oz Sirloin Garlic bread Roasted potatoes and vegetables	
Filet of Salmon	\$25
Baked filet of salmon Roasted potatoes and vegetables	
Quinoa Stuffed Pepper	\$18
(Vegan) Quinoa stuffed roasted bell pepper filled Roasted potatoes	
Teriyaki Rice Bowl (choice of chicken, prawns or vegetarian)	\$20
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

Served 11:30am – 8:00pm

Filet Mignon \$69

6oz beef tenderloin with green peppercorn sauce.

Prime Rib \$64

AAA prime rib with au jus.

Filet of Salmon \$60

6oz filet with yogurt dill sauce.

Chicken Supreme \$52

Chicken breast served in a white wine mushroom sauce.

Chicken & Ribs \$52

BBQ chicken legs and baby back pork ribs.

NY Steak \$50

7oz AAA angus with green peppercorn sauce.

~ Add-on Option ~ 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. Groups must choose the same options for all 3 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

Pizza	\$20
Hawaiian BBQ Chicken Pepperoni Mushroom Vegetarian	
Taco Bar per person	\$18
Taco Beef or Shredded Chicken Hard & Soft Tacos Tomato Lettuce Salsa Sour Cream	
Charcuterie Board per person	\$17
Cured Meats Artisan Cheeses Crostini Crackers Olives	
Cheeseburger Slider trio per person	\$16
Mini Charbroiled Beef Burger Cheese Lettuce Tomato Ketchup	
Import & Domestic Cheeses per person	\$15
Cheddar Swiss Bleu Brie	
Nachos per person	\$8
Corn Tortilla Chips Cheese Red Pepper Tomato Green Onion Black Olives Jalapenos	
Seasonal Fresh Fruit per person	\$7
Assorted fruit tray	
Crudités per person	\$7
Carrots Celery Grape Tomatoes Peppers Broccoli Mushrooms Ranch Dip	
Assorted Dessert Squares per person	\$6
Date squares Lemon Squares Brownies Butter Tarts Mini Cheese Cakes	
Sandwich bites per person	\$6
Assorted mini sandwiches	

Snacks & Good Eats





Hot Bites

By the dozen

(minimum order of 2 dozen per type)

Chicken Skewers Satay Peanut Sauce	\$31
Asparagus Spears Prosciutto Olive Oil	\$30
Spanakopita Tzatziki	\$30
Chorizo Meatball Tequila Lime Jalapeno Aioli	\$30
Prawns Panko Crust Chili	\$26
Quiche Ham Cheddar	\$22
Arancini Tomato Mozzarella	\$22



Cold Bites

By the dozen

(minimum order of 2 dozen per type)

Salmon Crostini Cream Cheese Capers	\$36
Grape Tomato Bocconcini Basil Balsamic	\$28
Crisp Pita Spinach & Artichoke Dip	\$28
Bruschetta Grilled Bread Parmesan	\$20



Sweet Bites

By the dozen

(minimum order of 2 dozen per type)

Lemon Meringue Tartlets	\$24
Assorted Dessert Squares	\$24
Chocolate Truffles	\$20
Crisped Rice Squares Choco-Toffee	\$18



- A non-refundable deposit of \$1000 is required to hold the date, due 14 days after booking.
- Charges 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. With 60 days or more advance notice 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 two weeks prior to the date of the event.
- All food and beverages consumed during events must be purchased from ESGC and remain on the premises.
- There is no minimum Food & Beverage purchase required.
- ESGC staff must serve all alcohol. A fee of \$20/hour (min. 5 hours) is 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.
- SOCAN & Re:Sound – A \$95 government tax is applied for any function with music/dancing.
- Access to the room may be provided 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.