

Elbow Springs Golf Club

Meetings & Events Package



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 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 \$800
Maximum 180 (Banquet Tables) or 120 (Round Tables)

Mountain View Room – Half \$450
*Maximum 60 *Dependent on availability and event type*

Springs Room \$400
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	\$9
Muffins Juice Coffee Tea	
Early Tee (To Stay or To Go)	\$12
Breakfast Wrap (with sausage, egg and vegetables) Juice Yogurt	
Continental Breakfast	\$15
Muffins Yogurt Fresh Fruit Juice Coffee Tea	
Mountain Breakfast	\$23
Muffins Yogurt and Granola Fruit Scrambled Eggs Sausage Bacon Potatoes Juice Coffee Tea	

~ Add-on Option ~ Belgian Waffles and Blueberry pancakes \$11/Person

Lunch

Buffet Lunch – Served with mixed greens, cookies, coffee and a selection of teas. *Gluten Free bread available upon request.

Create Your Own Sandwich Buffet \$22

Breads | Deli meats | Cheeses | Toppings

Burger Buffet \$24

Buns | Beef and veggie burgers | Cheeses | Toppings

BBQ Beef on a Bun \$23

Buns | BBQ beef | Toppings

Taco Buffet \$24

Taco beef | Shredded chicken | Hard & soft tacos | Rice | Beans | toppings and cheese

Greek Skewer Buffet \$28

Chicken, beef and vegetable skewers | Sauces | Pita | Rice

Plated Lunch – Served with mixed greens, tiramisu, coffee and a selection of teas. *Groups must all chose the same option.

NY Striploin \$55

6 oz Alberta Striploin | Chimichurri | Roasted Potatoes | Honey Glazed Carrots and Parsnips

Chicken Supreme \$39

Pan Seared Chicken | Mushroom Cream Sauce | Roasted Potatoes | Honey Glazed Carrots and Parsnips

Blackened Salmon \$39

Wild Caught Sockeye | Mango Salsa | Jasmine Rice | Honey Glazed Carrots and Parsnips

Mushroom Pesto Gnocchi \$32

Potato Gnocchi | Pesto | Cremini Mushrooms | Asiago Cheese | Confit Tomatoes | Fresh Basil

Teriyaki Chicken Rice Bowl \$27

Grilled 4 oz Chicken Breast | Jasmine Rice | Broccoli | Carrots | Edamame | Celery | Onion | Teriyaki Sauce | Sesame Seeds | Sprouts

Build your Own Buffet

A base price of \$40 includes your choice of 2 salads, 1 starch, 1 vegetable, dinner rolls and indulgent tiramisu.

Protein	Pick 1
Bacon Wrapped Filet Mignon	\$37
8oz Albertan AAA beef tenderloin, apple wood smoked bacon with red wine demi glace	
Carved Prime Rib	\$30
Carved AAA Albertan prime rib roast with Au jus, dijon mustard and horseradish	
Carved Porchetta	\$22
Prosciutto wrapped pork loin, apple, walnut, mushroom duxelle, dijon mustard, apple chutney	
Chicken Supreme	\$24
Pan seared chicken supreme, Wiseat Farms oyster mushroom cream sauce	

Starches	Pick at least 1
Roasted Fingerling Potatoes	
Fresh herbs and garlic	
Pomme Puree	
Cream Yukon gold potatoes, garlic, fresh herbs	
Wild Rice Pilaf	
Wild rice, shallot, garlic, fresh herbs	

Salads	Pick at least 2
Mixed Green Salad	
Spring mix, cherry tomatoes, pickled onion, crisped chickpeas, dried cranberries, honey balsamic dressing	
Cæsar Salad	
Romaine hearts, house croutons, asiago, lemon dressing	
Pasta Salad	
Cheese tortellini, arugula, bell peppers, tomatoes, red onion, asiago, Italian dressing	
Greek Salad	
Roma tomatoes, bell peppers, red onion, kalamata olives, arugula, feta, oregano	



Vegetables Pick at least 1

Honey Glazed Carrots and Parnips	
Polar bluff carrots and parsnips with fresh herbs	
Beef Fat Fried Brussel Sprouts	
Caramelized brussel sprouts, chili, shallots with fresh herbs	
Roasted Broccoli	
Fresh herbs, olive oil and parmesan	

Accompaniments

Caprese Skewer 2/person	\$6
Cherry tomatoes, basil, bocconcini, balsamic glaze	
Bacon Wrapped Dates 2/person	\$6
Applewood smoked bacon wrapped dates stuffed with goat cheese	
Prosciutto Wrapped Asparagus 2/person	\$8
Asparagus spears, pan seared prosciutto with olive oil	
Crudité	\$7
Poplar Bluff carrots, cucumber, cherry tomato, bell peppers, celery, ranch dipping sauce	
Charcuterie Board	\$14
Prosciutto, mortadella, genoa salami, calabrese, pickles, breton crackers, candied nuts, kalamata olives	

*18% gratuity and GST is applied to all Food and Beverage orders.
Prices subject to change.*

Plated Dinner

Starters

Your choice of:

Warm dinner rolls and butter and a mixed green salad tossed in balsamic dressing

Or

Warm dinner rolls and butter and the chef's seasonal soup

Entrées

Bacon Wrapped Filet Mignon \$68

8 oz AAA filet, red wine demi glace, garlic prawns, parsnip purée, roasted asparagus and pavé potatoes

NY Striploin \$62

8 oz AAA NY Striploin, sage and juniper demi glace, pomme purée, honey glazed Poplar Bluff carrots and Wisecat pan seared king oyster mushrooms

Chicken Supreme with Wild Mushrooms \$46

Pan seared chicken supreme, sweet corn velouté, wild chanterelle mushrooms, roasted fingerling potatoes, fresh chives and applewood smoked bacon

Lobster Ravioli \$55

Striped lobster ravioli, san marzano rosé sauce, confit tomatoes, fried leeks, pecorino romano and chives

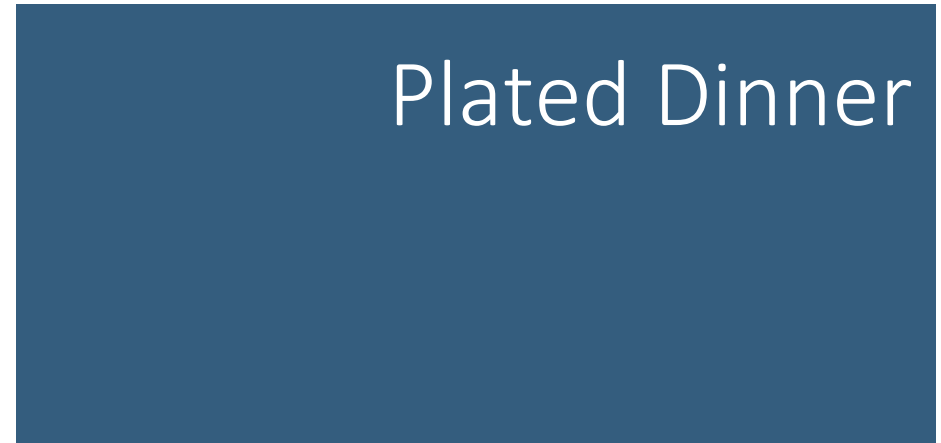
Add - Ons

Garlic Prawns \$5

Shrimp sautéed in white wine, garlic, butter and lemon

Dessert

Indulgent tiramisu garnished with berries



~ Kids Menu ~

Children under 12 \$16

Chicken Fingers & Fries | Quesadilla & Fries | Cheeseburger & Fries

All prices are per person unless otherwise listed.

Pizza \$23 per pizza

Hawaiian | Chicken Pesto | Pepperoni | Margarita

Taco Bar \$18

Shredded Chicken | Ground Alberta Beef | Corn and Flour Tortillas | Assorted Toppings | Salsas

Charcuterie Board \$16

Cured Meats | Artisan Cheeses | Crostini | Crackers | Olives

Cheeseburger Slider \$8

Alberta Beef | Cheddar Cheese | Tomato | Onion

Nachos \$8

Corn Tortilla Chips | Cheese | Assorted Toppings

Seasonal Fresh Fruit \$7

Assorted Fresh Fruit

Crudités \$7

Carrot | Celery | Cherry Tomato | Belly Pepper | Cucumber | Ranch

Sandwich Bites \$6

Assorted Mini Sandwiches

Chips and Salsa \$5

Corn Tortilla Chips | Margarita Salsa | Salsa Roja

Snacks & Good Eats



18% gratuity and GST is applied to all Food and Beverage orders.
Prices subject to change.



Hot Bites

By the dozen

(minimum order of 2 dozen per type)

Asparagus Spears Prosciutto Olive Oil	\$47
Spanakopita Tzatziki	\$64
Italian Meatball Basil Bocconcini	\$70
Prawns Panko Crust Chili	\$70
Mushroom Tarlette Goat Cheese	\$36
Caprese Tartlette Mozzarella Bocconcini	\$41
Crisp Pita Spinach & Artichoke Dip	\$53

Cold Bites

By the dozen

(minimum order of 2 dozen per type)

Salmon Cucumber Cream Cheese Capers	\$45
Grape Tomato Bocconcini Basil Balsamic	\$27
Blueberry Chutney Apricot Goat crumble	\$56
Bruschetta Grilled Bread Parmesan	\$22
Cantaloupe Bocconcini Prosciutto	\$55
Avocado Crostini Confit Tomato	\$66
Grilled Peach Crostini Ricotta Balsamic	\$45

Sweet Bites

By the dozen

(minimum order of 2 dozen per type)

Assorted Cakes Squares	\$45
Lemon Squares	\$32
Caramel Pretzel Brownie Squares	\$41
Assorted Warmed Cookies	\$24
No Bake Cheesecake	\$55
Crisped Rice Squares Choco-Toffee	\$20



- 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. 18% gratuity and GST is applied to all Food and Beverage orders.
- 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.