

Elbow Springs Golf Club

Weddings and Special Events Menu





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 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.

Facilities

Mountain View Room
Maximum 120

Springs Room
Maximum 40

***Room set ups, maximum capacities, event formats and food service may be modified based on various factors.*

Wedding Ceremony (Indoor or Outdoors) \$1500

Includes chairs, signing table, a room for gathering before the ceremony and a golf cart.

Room Rental/Reception/Special Event \$1500

Includes chairs, tables, linen, table and glass ware, serving staff, extra tables (for guest book, gifts, etc.), sound system and podium.

Indoor ceremonies moving to a reception require a one hour room flip.

Entrée Choices

Filet Mignon	\$72
6oz beef tenderloin with peppercorn sauce.	
Prime Rib	\$68
AAA prime rib with au jus.	
Filet of Salmon	\$60
6oz filet topped with yogurt dill sauce.	
Chicken Supreme	\$60
Chicken breast served in a white wine mushroom sauce.	
Chicken & Ribs	\$52
BBQ chicken legs and baby back pork ribs.	
Stuffed Pork Tenderloin	\$50
Roasted pork loin with apples and fresh herbs.	

Add-on Option

Garlic Prawns	\$7
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Kids Menu Children under 12	\$16
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Chicken Fingers & Fries | Quesadilla & Fries | Cheeseburger & Fries

Buffet Dinner

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

Salad Choices

House Greens | Caesar | Pasta

Starch Choices

Roasted Potato | Mashed Potato | Rice Pilaf

Dinner



Plated Dinner

The plated menu includes bread rolls with butter and three courses. Groups must choose the same first course, accompaniments on the second course and dessert. A maximum of 2 entrée choices.

First Course – *Starter*

Seasonal Soup | House Greens | Caesar Salad

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

Roasted Potato | Mashed Potato | Baked Potato

Third Course – *Dessert*

Chocolate Torte | NY Cheesecake | Apple Pie à la mode | Tiramisu

Charcuterie Board (for ~25)	\$250
Cured Meats Crostini Crackers Olives Mustard	
Pizza (per pizza)	\$20
Hawaiian BBQ Chicken Pepperoni Mushroom Vegetarian	
Taco in a Bag (per person)	\$15
Taco Beef or Shredded Chicken Hard & Soft Tacos Tomato Lettuce Salsa Sour Cream	
Cheeseburger Sliders (per person)	\$16
Mini Charbroiled Beef Burger Cheese Lettuce Tomato Ketchup	
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	
Candy Buffet per person	\$6
Hard Candies Gummies Chocolates	
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 selection)

Chicken Skewers | Satay Peanut Sauce

\$32

Asparagus Spears | Prosciutto | Olive Oil

\$30

Spanakopita | Tzatziki

\$40

Chorizo Meatball | Tequila Lime Jalapeño Aioli

\$32

Prawns | Panko Crust | Chili

\$32

Quiche | Ham | Cheddar

\$24

Cold Bites

By the dozen

(minimum order of 2 dozen per selection)

Salmon | Crostini | Cream Cheese | Capers

\$36

Grape Tomato | Bocconcini | Basil | Balsamic

\$28

Crisp Pita | Spinach & Artichoke Dip

\$28

Bruschetta | Grilled Bread | Parmesan

\$30

Sweet Bites

By the dozen

(minimum order of 2 dozen per selection)

Cheesecake Wedges

\$30

Assorted Dessert Squares

\$24

Assorted Cookies

\$30

Crisped Rice Squares | Choco-Toffee

\$24



- 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.
- Should an event be delayed for any reason outside the control of ESGC, we cannot guarantee the quality of the meal.
- There is no minimum Food & Beverage purchase required.
- ESGC staff must serve all alcohol. A fee of \$25/hour (min. 5 hours) is 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.
- SOCAN & Re:Sound – A government licensing fee is applied to any event with music and/or 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 \$500.
- Tape/tacks are not to be used in the banquet rooms. The use of confetti, popcorn, rice, bubble machines, artificial flower petals is not permitted in, on or near the premises; cleaning fees will apply if this is not adhered to.
- 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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elbowsprings.com