

# Elbow Springs Golf Club

Meetings & Events Package  
2025





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 \$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

Muffins | Juice | Coffee | Tea

\$11 ~ Add-on Option ~ Blueberry pancakes \$5/Person

## Early Tee (To Stay or To Go)

Breakfast Wrap (with sausage and vegetables) |  
Yogurt | Juice

\$15

## Continental Breakfast

Muffins | Yogurt | Fresh Fruit | Juice | Coffee | Tea

\$17

## Mountain Breakfast

Muffins | Yogurt and Granola | Fruit | Scrambled Eggs |  
Sausage | Bacon | Potatoes | Juice | Coffee | Tea

\$23

# Lunch

Buffet Lunch – Served with Cesar salad, cookies, coffee and a selection of teas. \*Gluten Free bread available upon request.  
\*Groups must all choose the same option.

## Create Your Own Sandwich Buffet

Breads | Deli Meats | Cheeses | Toppings

\$22

## Burger Buffet

Buns | Beef and Veggie Burgers | Cheeses | Toppings

\$24

## BBQ Beef on a Bun

Buns | BBQ Beef | Toppings

\$23

## Taco Buffet

Taco beef | Shredded chicken | Hard & Soft Tacos | Rice |  
Beans | Toppings and Cheese

\$24

## Greek Skewer Buffet

Chicken, Beef and Vegetable Skewers | Sauces | Pita | Rice

\$28

## Pulled Pork on a Bun

Buns | Pulled Pork | Coleslaw

\$23

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

## Steak Sandwich

6 oz Alberta Sirloin | Garlic Toast | Mashed Potatoes | Honey Glazed  
Carrots and Parsnips | Sauteed Onions and Mushrooms

\$42

## BBQ Chicken Drumstick and Ribs

Pan seared Chicken drumsticks | Braised Baby Back Pork Ribs |  
Coleslaw | Roasted Broccoli | Honey Glazed Carrots |  
Garlic Mashed Potatoes

\$35

## Salmon en Papillote

4 oz Atlantic salmon | Marinated Grilled Zucchini and Beets |  
Jasmine Rice | Fresh Dill, Parsley, and Chives

\$39

## Mushroom Pesto Gnocchi

Potato Gnocchi | Pesto | Cremini Mushrooms | Asiago Cheese |  
Confit Tomatoes | Parsley and Chives

\$32

## Teriyaki Chicken Rice Bowl

Grilled 4 oz Chicken Breast | Jasmin Rice | Broccoli | Carrots | Bell  
Pepper | Celery | Onion | Teriyaki Sauce | Sesame Seeds | Sprouts

\$20

## Plated Dinner

\*Groups must all choose the same option.

### Starters

Your choice of:

Warm Dinner Rolls with Butter and Caesar Salad

Or

Warm Dinner Rolls with Butter and the Chef's Seasonal Soup

### Entrees

#### Grilled Filet Mignon (Minimum of 13 people)

\$68

8 oz Albertan AAA Beef Tenderloin with Red Wine Demi Glaze, Coconut Prawns, Parsnip Puree, Roasted Asparagus and Pave Potatoes

#### NY Striploin

\$62

8 oz AAA NY Striploin, Sage and Juniper Demi Glaze, Garlic, Mashed Potatoes, Honey

#### Chicken Supreme with Wild Mushrooms

\$46

Pan Seared Chicken Supreme, Cremini Veloute, Wild Chanterelle Mushrooms, Roasted Fingerling Potatoes, Fresh Chives

#### Salmon en Papillote

\$50

6 oz Atlantic Salmon, Marinated Grilled Zucchini, Beets, Jasmin Rice, Yams, Fresh Dill, Parsley and Chives

### Add - Ons

#### Garlic Prawns

\$7

Prawns Sautéed in White Wine, Garlic, Butter and Lemon

### Dessert

Your choice of:

Warm Dinner Rolls with Butter and Caesar Salad

Or

Warm Dinner Rolls with Butter and the Chef's Seasonal Soup

## Plated Dinner



### Kids Menu

Children Under 12

\$16

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

Meals will be plated for groups of 20 or fewer; for larger groups, a buffet service will be offered.

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

# Build Your Own Buffet

A base price of \$40 includes your choice of 2 salads, 1 starch, 1 vegetable, dinner rolls and indulgent tiramisu. \*Groups must all choose the same option.

Protein

Please select 1

Grilled Filet Mignon (Minimum of 13 people)

\$37

8 oz Albertan AAA Beef Tenderloin with Red Wine Demi Glaze

Carved Prime Rib (Minimum of 30 people)

\$30

Carved AAA Albertan Prime Rib Roast with Au Jus, Dijon Mustard and Horseradish

Pork Wellington (Minimum of 13 people)

\$22

Pork Tenderloin Wrapped in Golden Puffed Pastry, Mushroom Duxelle and Red Wine Reduction

Chicken Supreme

\$24

Pan Seared Chicken Supreme, Wiseat Farms Oyster Mushroom Cream Sauce

Starches

Please select 1

Roasted Fingerling Potatoes

Roasted Potatoes, Fresh Thyme, Rosemary and Garlic

Garlic Mashed Potatoes and Gravy

Russet Potatoes, Garlic, Fresh Herbs, Beef Gravy

Fried Rice

Jasmin Rice, Fresh Herbs, Bell Peppers, Ginger, Hoisin Sauce, Sesame Seeds, Green Onions

Salads

Please select 2

Mixed Green Salad

Spring Mix, Cherry Tomatoes, Pickled Onion, Crisped Chickpeas, Dried Cranberries, Honey Balsamic Dressing

Caesar 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

# Buffet Dinner

Vegetables

Please select 1

Honey Glazed Carrots and Parsnips

Poplar Bluff Carrots and Parsnips With Fresh Herbs

Grilled Greek Vegetable Medley

Zucchini, Bell Peppers, Cherry Tomatoes, Garlic and Onions

Roasted Broccoli

Fresh Herbs, Olive Oil and Parmesan

## Accompaniments

Caprese Skewer 2/person

Cherry Tomatoes, Basil, Bocconcini, Balsamic Glaze

\$6

Prosciutto Wrapped Asparagus 2/person

Asparagus Spears, Pan Seared Prosciutto with Olive Oil

\$8

Crudite'

Poplar Bluff Carrots, Cucumber, Cherry Tomato, Bell Peppers, Celery, Ranch Dipping Sauce

\$7

Charcuterie Board

Prosciutto, Mortadella, Genoa Salami, Calabrese, Pickles, Breton Crackers, Candied Nuts, Kalamata Olives

\$16

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

All prices are per person unless otherwise listed.

**Pizza** \$23 per pizza

Hawaiian | Meatlovers | 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 fruit tray

**Crudités** \$7

Carrots | Celery | Cherry Tomatoes | Peppers | Cucumbers |  
Ranch Dip

**Sandwich Bites** \$6

Assorted mini sandwiches

**Chips and Salsa** \$5

Corn Tortilla Chips | Medium Salsa | Pico de Gallo

## Snacks & Good Eats







Hot Bites

By the dozen

(minimum order of 2 dozen per type)

Asparagus Spears | Prosciutto | Olive Oil  
\$50

Spanakopita | Tzatziki  
\$64

Italian Meatball | Basil | Bocconcini  
\$70

Prawns | Coconut | Sweet Chili  
\$84

Roasted Yam | Bacon Jam | Chives  
\$20

Caprese Tartlette | Mozarella Bocconcini  
\$41



Cold Bites

By the dozen

(minimum order of 2 dozen per type)

Smoked Salmon | Cucumber | Cream Cheese | Dill \$75

Grape Tomato| Bocconcini | Basil | Balsamic \$27

Blueberry Chutney | Apricot | Goat Crumble \$31

Bruschetta | Grilled Bread | Parmesan \$30

Cantaloupe | Bocconcini | Prosciutto \$29

Avocado Crostini | Confit Tomato \$66

Grilled Peach Crostini | Ricotta | Balsamic \$30



Sweet Bites

By the dozen

(minimum order of 2 dozen per type)

Assorted Cakes Squares \$50

Lemon Squares \$32

Carmel Pretzel Brownie Squares \$41

Assorted Warmed Cookies \$40

New York Cheesecake \$55

Crisped Rice Squares | Choco-Toffee \$20

Cinnamon Begniet \$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.
- There is a cake cutting fee of \$1 per person to a maximum of \$75
- 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.