



WEDDING PACKAGE 2024

Bearspaw Golf Club

61 Hamilton Drive, Calgary, AB



LET US HELP YOU CREATE

We can't wait to celebrate your special day with you! Whether you're looking for the perfect place to hold an engagement party, rehearsal dinner, bridal shower, or the big day itself - we'll help you create an unforgettable experience.



ABOUT THE VENUE

Bearspaw Golf Club's banquet space can accommodate about 200 guests.

You're welcome to bring in your own decor including linens, chairs and more.

Connect with us for a tour to help you envision how we could be the best space for your event!



Bearspaw Golf Club is nestled at the foot of the Rocky Mountains and is set amongst rolling vistas and glistening lakes. The new clubhouse is the epitome of upscale rustic charm with contemporary finishes.



Plated Dinner Menu



ABOUT THE PLATED DINNER

Our plated dinners allow you the option to choose menu items that will best suit your evening.

This package includes a choice of:

- A favourite entrée
- One starch item
- One vegetable item
- One dessert item

Choose two courses - additional courses are \$15 per person.



PLATED DINNERS

*Choose your favorite entrée, one starch
and one vegetable from below:*

ENTREES

Choose one

- Roasted pork loin with Merlot reduction \$65
- Chicken supreme stuffed with brie, bacon and spinach \$70
- Halibut fillet with orange buerre blanc and dill sauce \$75
- Charbroiled Atlantic salmon with citrus tarragon \$75
- Certified Black Angus Prime Rib with rosemary au jus
and Yorkshire pudding \$80
- Beef tenderloin with gorgonzola cream sauce \$85

STARCH OPTIONS

Choose one

- Roasted baby potatoes
- Scalloped potatoes
- Garlic and basil mashed potatoes
- Baked potato
- Jasmine rice
- Seven grain pilaf

VEGETABLE OPTIONS

Choose one

- Seasonal vegetable medley
- Broccoli with cheese sauce
- Honey glazed carrots
- Corn on the cob

**2024 pricing subject to change and a 20% gratuity*



ADDITIONAL SIDES

Choose two additional courses for an extra \$15 per person.

SALADS

Choose two

- Organic mixed greens
- Caesar
- Golden beet & goat cheese
- Greek
- Warm kale
- Spinach

SOUPS

Choose one

- Wild mushroom bisque
- Tomato & basil with vodka
- Vegetable minestrone
- Tortilla chipotle
- Turkey barley
- Chicken and rice in yellow curry

PASTA

Choose one

- Penne alla vodka
- Linguini with pesto cream
- Spaghetti Bolognese with parmesan

DESSERT

Included - Choose one

- Decadent chocolate lava cake
- Cinnamon apple pie with caramel sauce
- White chocolate lemon dome with blueberry filling
- White chocolate cheesecake with pecans
- Chocolate dipped strawberries & ice cream
- Ice cream & berries



Buffet Dinner Menu



ABOUT THE BUFFET

With a variety of options to choose from, our buffet will allow you and your guests to indulge in many savory dinner options.

This package includes a choice of:

- One carved item
- One starch item
- Two hot vegetables
- Two cold salads

All buffets come with artisan breads (butter & herb oil) and light desserts.

Add a hot protein for \$20 per person.



BUFFET DINNER

CARVED ITEMS

Choose one and add a second for an additional \$20 per person

- Maple-glazed ham \$60
- Marinated herb pork loin \$60
- Roast lamb leg Provençale with rosemary jus \$65
- Roast turkey infused with herbs \$65
- Miso Atlantic salmon \$70
- Certified Black Angus Prime Rib \$75
- Beef tenderloin \$80

HOT PROTEIN

Add an item for \$20 per person

- Roasted turkey with butternut squash and cranberries
- Marinated chicken breast in kale pesto
- Smothered rustic chicken and gravy
- Mediterranean baked tilapia in a dill cream sauce
- Russian beef stroganoff

STARCH OPTIONS

Choose two

- Roasted baby potatoes
- Scalloped potatoes
- Garlic & Basil mashed potatoes
- Baked potato
- Jasmine rice
- Seven grain pilaf

VEGETABLES

Choose two

- Seasonal vegetable medley
- Broccoli with cheese sauce
- Honey glazed carrots
- Corn on the cob

COLD SALADS

Choose two

- Organic mixed greens
- Caesar salad
- Golden beet goat cheese salad
- Greek salad
- Warm kale salad
- Spinach salad



Our All Inclusive Dining Packages



Choose one of three luxury packages to add onto your event for the ultimate culinary experience.



ALL INCLUSIVE DINING PACKAGES



These all-inclusive packages includes a choice of one carved item, one starch item, two hot vegetables and two cold salads

Deluxe - \$125 per person

- Five hors d'oeuvres for cocktail hour
- One glass of wine for each guest
- Fruit tray and cheese board for late night snacking



Dream - \$145 per person

- Five hors d'oeuvres for cocktail hour
- One hour of open bar before dinner
- One additional hot protein option
- One glass of red or white wine during dinner
- Two hours of open bar following dinner
- Fruit tray and cheese board for late night



Elegance - \$165 per person

- Five hors d'oeuvres for cocktail hour
- One hour of open bar before dinner
- One additional carved item
- One glass of red or white wine during dinner
- Three hours of open bar following dinner
- Choose any late night snacking option



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Dining Package Menu



APPETIZERS

*Add appetizers to any dining package. Your guests will appreciate having something to nibble on while they visit and socialize!
One platter serves approximately 20-25 people.*

- Bruschetta served with focaccia bread \$90
- Seasonal vegetable platter with dill ranch dip \$90
- Seasonal fruit platter with dip \$95
- Chef's artisan cheese platter with domestic and imported cheeses with grapes and crackers \$125
- Charcuterie board with assorted dried cured meats, olives and nuts \$165
- Artisan assorted meat platter with rolls and mustard \$195
- Assortment of smoked fish platter \$210
- Seafood tower \$250



HORS D'OEUVRES

*Another option to create some variety and added interest to your event.
\$15 per person per item with a minimum preparation of 20 people.*

HOT ITEMS

- Chicken satay skewers
- Salt & pepper dry ribs
- Japanese-style pork and vegetable dumplings
- Beef wellington bites
- Grilled beef satay with Thai glaze
- House made ground beef sliders with black pepper aioli, tomato jam and aged cheddar on a honey-glazed brioche mini bun
- Tempura shrimp with dashi sauce
- Fried coconut shrimp with zesty cocktail sauce
- Garlic shrimp mignonette
- Maine crab cakes with lime aioli

VEGETARIAN HOT ITEMS

- Spicy vegetarian samosas served with mint cilantro dipping sauce
- Vegetarian spring rolls with sweet chili sauce
- Tomato & onion quiche with smoked gouda
- Goat cheese & artichoke crostini



HORS D'OEUVRES

*Another option to create some variety and added interest to your event.
\$15 per person with a minimum preparation of 20 people.
Choose as many as you would like!*

COLD ITEMS

- Beef tenderloin carpaccio with horseradish aioli on cucumber
- Smoked salmon pancakes: crispy potato pancake topped with smoked salmon, creme fraiche and dill salt.
- Assorted California rolls with pickled ginger, wasabi and soy

VEGETARIAN COLD ITEMS

- Bruschetta on toasted crostini
- Cherry tomato, bocconcini & basil skewers, drizzled with balsamic reduction

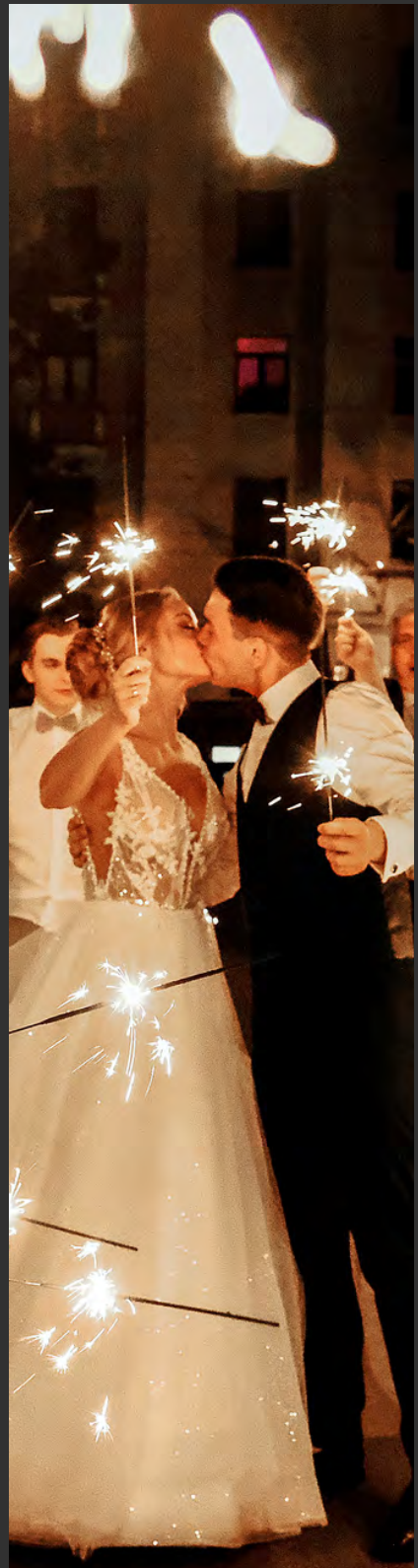


LATE NIGHT SNACKING

Treat your guests to snacks during late-night celebrating. It will be appreciated and remembered as the perfect conclusion to a wonderful event!

- Homemade chips & dip \$15/person
- Candy bar \$10/person
- Ice cream bar \$15/person
- Sandwich assortment \$20/person
- Grilled cheese and tomato soup \$20/person
- Pizza station \$22/person
- Charcuterie & cheese board \$30/person

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BAR SERVICE

Choose the bar service that best suits your event:

HOST TAB

All liquor ordered is invoiced to the host.

CASH ONLY

Guests pay for their liquor ordered.

PARTIAL HOST TAB

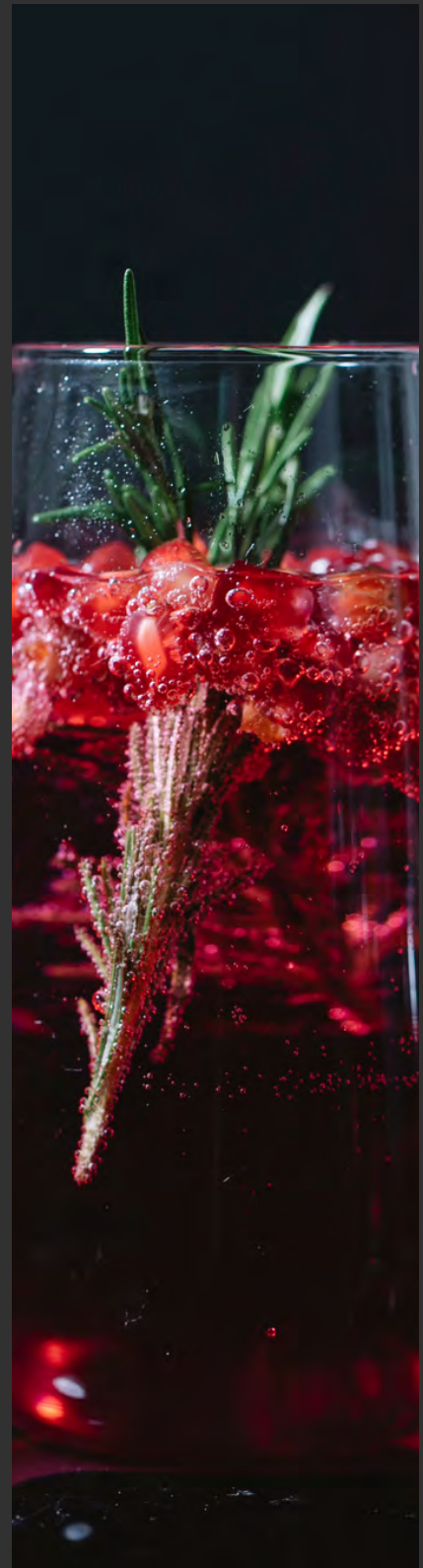
Partially paid by the host (“toonie” or “loonie” bar)

DRINK TICKETS

Allocate a number of drink tickets for the host to cover, then offer a cash bar once those have been used.

CASH BAR PRICING

- Soft drinks \$3
- Domestic beer & highballs \$9
- Premium beer & highballs \$10+/glass
- Wine (red & white) \$40+/bottle



*\$25.00 corkage fee for
outside liquor per bottle*



WHY CHOOSE US?

Bearspaw Golf Club will welcome you to come to the space in advance to decorate and set up for the big day. We are happy to store your belongings and supplies until the celebration and can accommodate extra visits to the venue to review your needs. Our team has experience working with event coordinators and decorators to ensure your vision comes to life. Ask us about custom options such as outdoor cocktail hours, outdoor BBQ's, involving golf in your event and much more!

The sky truly is the limit!

Bearspaw Golf Club is not responsible for any lost or stolen items. Any damages to the building and or property are the responsibility of 'The Host' or person booking the event. Any injuries to any guests of the event are also the responsibility of 'The Host' or person booking the event. Third party insurance is permitted, should "The Host" choose to arrange at their expense.



OUR TEAM

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Thank You!

*For taking the time to consider
Bears paw Golf Club as the venue
for your special celebration!*

