



# WEDDING PACKAGE 2025

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

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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.

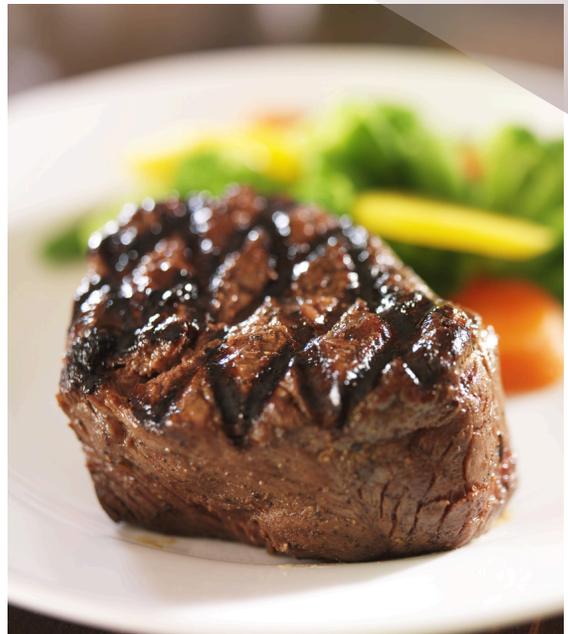
Connect with us for a tour to help you envision how we could be the best space for your event!



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

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

This package is a three course meal and includes a choice of:

First Course:

- One salad item

Second Course:

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

Third Course

- One dessert item

Additional sides are \$15 per person.



# PLATED DINNERS

Minimum of 40 guests.

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

## ENTREES

*Choose one*

- Roasted Pork Loin With Merlot Reduction \$65
- Chicken Supreme With A Charred Grapefruit And Tarragon Au Jus \$70
- Charbroiled Atlantic Salmon With Lemon Butter \$75
- Certified Black Angus Prime Rib With Rosemary Au Jus \$80
- Beef Striploin With Peppercorn Au Jus \$85

## STARCH OPTIONS

*Choose one*

- Roasted Baby Potatoes
- Creamy Garlic Mashed Potatoes
- Twice Baked Potato
- Jasmine Rice With Saffron And Lemon
- Root Vegetable Pavé

## VEGETABLE OPTIONS

*Choose one*

- Seasonal Vegetable
- Charred Broccolini
- Honey Glazed Carrots

*All prices are subject to a 20% Club Charge plus 5% GST*



# ADDITIONAL SIDES

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

## SALADS

*Choose two*

- Artisan Mixed Greens Salad
- Caesar Salad
- Golden Beet & Goat Cheese Salad
- Greek Salad
- Kale & Spinach Salad

## SOUPS

*Choose one*

- Creamy Wild mushroom
- Tomato & Basil
- Tortilla Chipotle
- Turkey Barley

## PASTA

*Choose one*

- Penne Alla Vodka
- Linguini With Pesto Cream
- Butternut Squash Ravioli

## DESSERT

*Included - Choose one*

- Decadent Chocolate Lava Cake
- Individual Cheesecake: Choice of Chocolate, Caramel or Raspberry Sauce
- Chocolate Dipped Strawberries & Ice Cream
- Assorted Pies & Cakes

*All prices are subject to a 20% Club Charge plus 5% GST*



# Buffet Dinner Menu



# ABOUT THE BUFFET

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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.



*All prices are subject to a 20% Club Charge plus 5% GST*

# BUFFET DINNER

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Minimum of 40 guests.

## 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 \$65  
With Rosemary Jus
- Roast Turkey Infused With \$65  
Herbs
- Miso Atlantic Salmon \$70
- Certified Black Angus Prime Rib \$75
- Beef Striploin \$80

## HOT PROTEIN

*Add an item for \$20 per person*

- Roasted Turkey With Butternut Squash And Cranberries
- Marinated Chicken Breast In Kale Pesto
- Roasted Chicken With Pan Jus
- Seared Atlantic Salmon In A Honey Miso Glaze

## STARCH OPTIONS

*Choose one*

- Roasted Baby Potatoes
- Scalloped Potatoes
- Creamy Garlic Mashed Potatoes
- Twice Baked Potato
- Jasmine Rice With Saffron And Lemon
- Seven Grain Pilaf

## VEGETABLES

*Choose two*

- Seasonal Vegetable Medley
- Broccoli With Cheese Sauce
- Honey Glazed Carrots

## COLD SALADS

*Choose two*

- Organic Mixed Greens
- Caesar Salad
- Golden Beet Goat Cheese Salad
- Greek Salad
- Kale & Spinach salad

*All prices are subject to a 20% Club Charge plus 5% GST*



# Dining Package Menu



# HORS D'OEUVRES - HOT

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*Another option to create some variety and added interest to your event.  
Minimum preparation of 40 guests required.*

## HORS D'OEUVRES

- Chicken Satay Skewers 3
- Salt & Pepper Dry Ribs 3
- Japanese-Style Pork And 3  
Vegetable Dumplings
- Beef Sliders With Black Pepper 4  
Aioli, Tomato Jam And Aged  
Cheddar On A Honey-Glazed  
Brioche Mini Bun
- Tempura Shrimp With Dashi 2.5  
Sauce
- Fried Coconut Shrimp With 2.5  
Zesty Cocktail Sauce
- Maine Crab Cakes With Lime 3  
Aioli
- Beef Wellington Bites 3

## VEGETARIAN ITEMS

- Spicy Vegetarian Samosas 2.5  
Served With Mint Cilantro  
Dipping Sauce
- Vegetarian Spring Rolls With 2.5  
Sweet Chili Sauce
- Goat Cheese & Artichoke 2.5  
Crosthini

*All prices are subject to a 20% Club Charge plus 5% GST*



# HORS D'OEUVRES - COLD

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*Another option to create some variety and added interest to your event.  
Minimum preparation of 40 guests required.  
Choose as many as you would like!*

## HORS D'OEUVRES

- Beef Tenderloin Carpaccio With Lemon And Capers 4
- Cucumber Coins With Smoked Salmon And Herb Cream Cheese 4
- Cocktail Jumbo Shrimp 2.5

## VEGETARIAN ITEMS

- Bruschetta On Toasted Crostini 2.5
- Antipasto Skewers 3

*All prices are subject to a 20% Club Charge plus 5% GST*



# LATE NIGHT SNACKING

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*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
- Sandwich Assortment \$20/person
- Grilled Cheese And Tomato Soup \$20/person
- Pizza Station \$22/person
- Poutine Bar \$15/person

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



**All prices are subject to a 20% Club Charge plus 5% GST**



# BAR SERVICE

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Choose the bar service that best suits your event:

## HOST TAB

All liquor ordered is invoiced to the host.

## CHARGE BAR

Guests pay for their liquor ordered.

## 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 \$4
- Domestic Beer & Highballs \$9
- Premium Beer & Highballs \$10+
- Wine (Red & White) \$40+/bottle

All prices are subject to a 20% Club Charge plus 5% GST



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

# WHY CHOOSE US?

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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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## **Shae Smith**

Catering Coordinator

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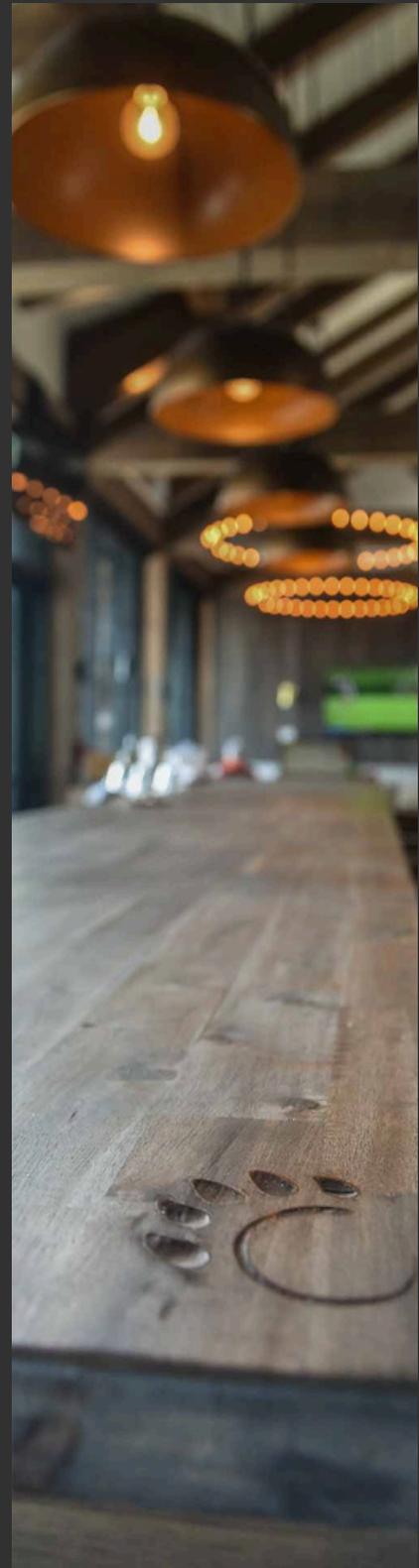
## **Kelsey Dupuis**

Executive Chef

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# Thank You!

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

