



WEDDING & EVENT PACKAGE 2026

Bearspaw Golf Club

61 Hamilton Drive, Calgary, AB



LET US HELP CREATE YOUR PERFECT DAY!

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, ceremony, reception or both - we'll help you create an unforgettable experience.



ABOUT THE VENUE

Bearspaw Golf Club's banquet space can accommodate a maximum of 200 guests.

Linens, chairs, tables, cutlery, glassware, podium, AV, dancefloor, staffing and more are included in the venue pricing.

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



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.

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



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 is a three course meal and includes your choice of:

First Course:

- Soup or Salad

Second Course:

- A Protein Item
- One Starch Item
- One Vegetable Item

Third Course:

- One Dessert Item OR
- Assorted Dessert Table

Additional courses are \$20/ per guest.



PLATTED DINNER

COURSE 1

Your choice of soup or salad

SALADS

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

SOUPS

- Creamy Wild Mushroom
- Tomato & Basil
- Turkey Barley

COURSE 2

Offer your guests the option of up to 3 proteins. All proteins come with your choice of one starch, one vegetable & dessert from below:

PROTIENS

• Chicken Supreme with Pan Jus	\$70
• Charbroiled Atlantic Salmon with Lemon Butter	\$75
• Certified Black Angus Prime Rib with Rosemary Au Jus	\$85
• Beef Striploin with Peppercorn Au Jus	\$90

STARCH OPTIONS

Choose one

- Roasted Baby Potatoes
- Creamy Garlic Mashed Potatoes
- Twice Baked Potato
- Jasmine Rice with Saffron & Lemon

VEGETABLE OPTIONS

Choose one

- Seasonal Vegetable
- Charred Broccolini
- Honey Glazed Carrots
- Broccoli with Cheese Sauce

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



PLATED DINNERS

ADDITIONAL COURSE

Choose an additional course for \$20/per person.

PASTA

Choose one

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



COURSE 3

Your choice of a platted dessert or an assorted dessert table from our in-house Pastry Chef.

DESSERT

- Cheesecake with your Choice of Sauce
- Sponge Cake with Buttercream - Chocolate or Vanilla
- Crème Brulee with Seasonal Fruit Compote
- Cakes Available Upon Request
- Cake Cutting & Plating Fee of \$5/ Per Guest



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

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 Protein Item
- One Starch Item
- Two Hot Vegetables
- Two Cold Salads

All buffets come with bread & butter and an assorted dessert table.

Add an additional protein item for \$30 per person.



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

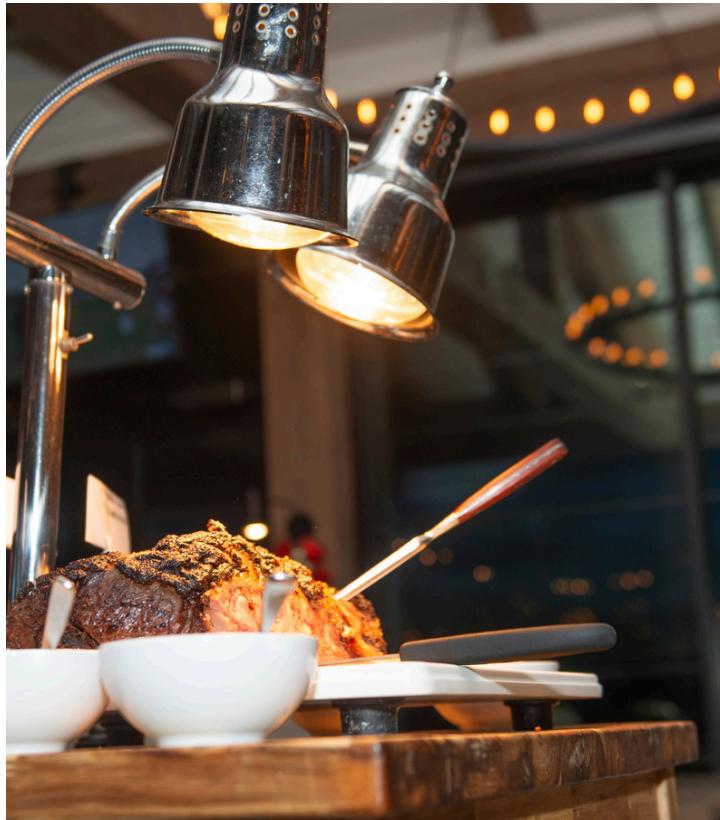
BUFFET DINNER

PROTEIN ITEMS

Choose one.

*To add an additional protein item it is
\$30 per person*

- Maple-Glazed Ham \$60
- Roasted Chicken with Pan Ju \$70
- Roasted Turkey with Butternut Squash & Cranberries \$70
- Seared Atlantic Salmon in a Honey Miso Glaze \$70
- Beef Striploin \$75
- Certified Black Angus Prime Rib \$80



STARCH ITEM

Choose one

- Roasted Baby Potatoes
- Scalloped Potatoes
- Creamy Garlic Mashed Potatoes
- Twice Baked Potato
- Jasmine Rice with Saffron & Lemon

VEGETABLES

Choose two

- Seasonal Vegetable Medley
- Broccoli with Cheese Sauce
- Honey Glazed Carrots
- Charred Broccolini

SALADS

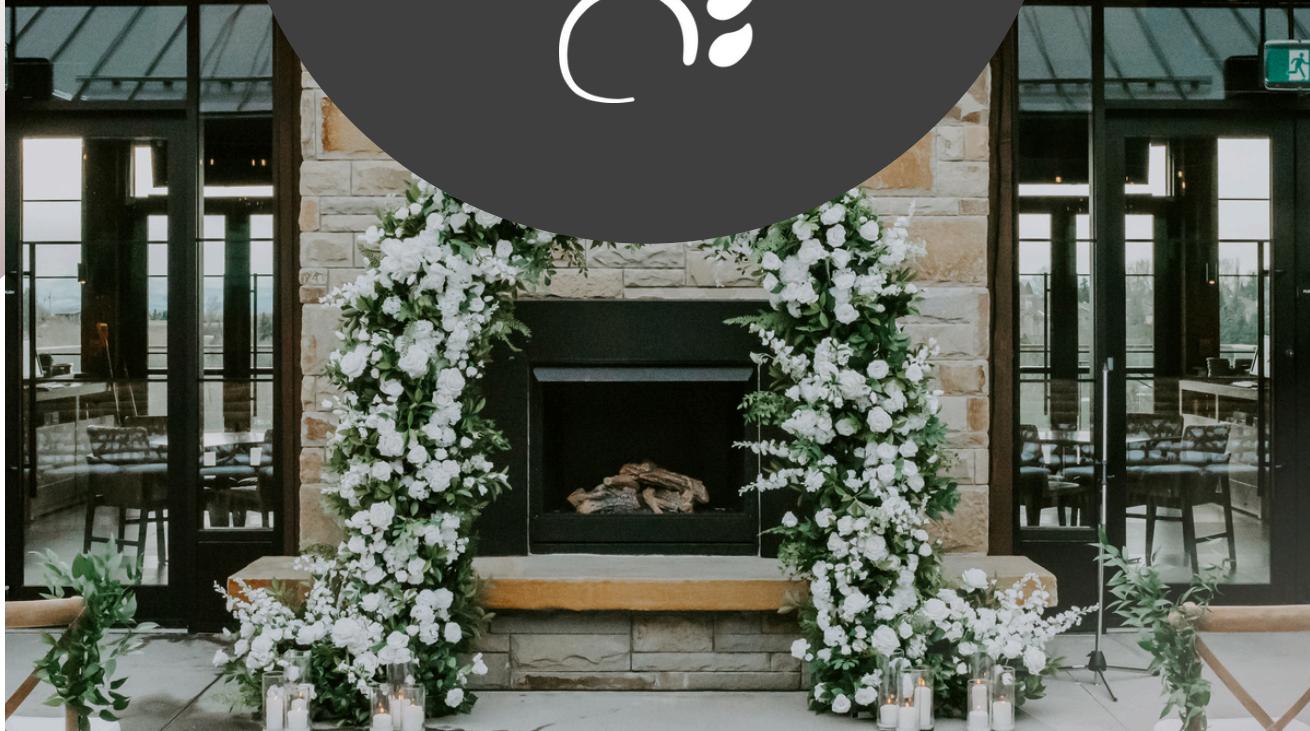
Choose two

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

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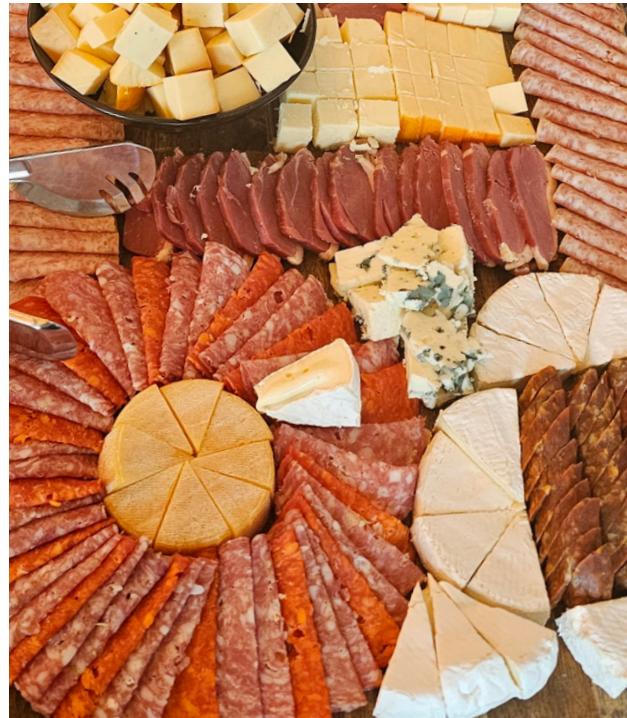
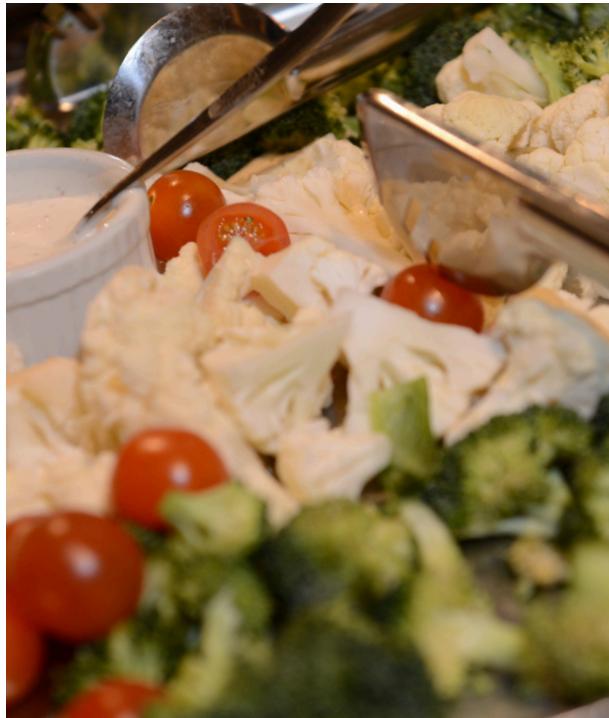
Cocktail Hour Items



LARGE APPETIZER PLATTERS

Add our platters to any wedding package. Your guests will appreciate having something to nibble on while they visit and socialize! Our platters serve approximately 30-35 people.

- Bruschetta Served with Chef's Choice of Crackers \$90
- Seasonal Vegetable Platter with House-Made Dip \$90
- Seasonal Fruit Platter \$125
- Chef's Artisan Cheese Platter with Crackers \$165
- Charcuterie Board with Assorted Meats, Olives, Nuts & Crackers \$195



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APPETIZERS - HOT & COLD

All items can be passed or plated for your best guest experience.

Our team can help you pick the ample amount of items & pieces to satisfy your guests!

PROTEIN ITEMS

- Chicken Satay Skewers 4
- Salt & Pepper Dry Ribs 4
- Japanese-Style Pork & Vegetable Dumplings 4
- Beef Sliders with Black Pepper Aioli, Tomato Jam and Aged Cheddar on a Honey-Glazed Brioche Mini Bun 5
- Tempura Shrimp with Dashi Sauce 3
- Fried Coconut Shrimp with Zesty Cocktail Sauce 3
- Beef Wellington Bites 4
- Tuna Crudo 5
- Cucumber Coins with Smoked Salmon & Herb Cream Cheese 5
- Cocktail Jumbo Shrimp 3

VEGETARIAN ITEMS

- Spicy Vegetarian Samosas 3
Served with Mint Cilantro Dipping Sauce
- Vegetarian Spring Rolls with Sweet Chili Sauce 3
- Goat Cheese & Artichoke Crostini 3
- Bruschetta on a Toasted Crostini 3
- Antipasto Skewers 4



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LATE NIGHT SNACKING

Treat your guests to snacks as the party continues into the night. It will be appreciated and remembered as the perfect conclusion to a wonderful event!

- Sandwich Assortment \$10/sandwich
- Homemade Chips & Dip \$15/guest
- Candy Bar \$15/guest
- Grilled Cheese Bar \$15/guest
- Poutine Bar \$20/guest
- Pizza Station 8 slices per pizza \$22/pizza



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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.

PARTIAL HOST TAB

Set an amount that you would like to take care of for your guest! Go to a charge bar after.

CHARGE BAR

Guests pay for their bar tabs.

DRINK TICKETS

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

SIGNATURE COCKTAILS

Available upon request!



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CHARGE BAR PRICING

Bearspaw Golf Club is a cashless clubhouse. We accept debit and credit card. There is a 2.4% CC fee.

• Soft Drinks	\$4
• Canned Beer & Cocktails (355 mL)	\$9
• Canned Beer & Cocktails (473 mL)	\$11
• Wine by the Glass	\$10 - 6 oz
	\$14 - 9 oz
• Bottles of Wine/Prosecco	\$30+
• Highballs	\$10 - 1 oz
	\$14 - 2 oz
• Wine Corkage Fee	\$30/bottle

*Bearspaw Golf Club follows AGLC Rules & Regulations.
Outside alcohol is not permitted at BGC and will result in your
event being immediately cancelled, or additional fees.*



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VENUE RENTAL PRICING

Banquet Room

Member Pricing: \$5000

Non Member Pricing: \$6500

Minimum spend of \$10,000

North Lawn (Ceremony Space)

Member Pricing: \$1000

Non Member Pricing: \$1500

Courtyard (Cocktail Hour Space)

Member Pricing: \$1000

Non Member Pricing: \$1500

Wayne Stephenson Room (Bridal Suite)

Member Pricing: \$500

Non Member Pricing: \$1000

Jr. Lounge (Groom Suite)

Member Pricing: \$150

Non Member Pricing: \$250

Restaurant Rental (Off Season Only)

Member Pricing: \$2500

Non Member Pricing: \$3000

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 begins and we help with tear down and storage of items for next day pick up. We also 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

Shae Smith

Catering Coordinator

Office: 403.239.8474 ext. 102

Email: ssmith@golfbearspaw.com

Kelsey Dupuis

Executive Chef

Office: 403.239.8474 ext. 114

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Thank You!

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

