

Springfield Golf and Country Club

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CATERING INFORMATION

Thank you for considering **Springfield Golf and Country Club** for your special event. The modern banquet facilities and the magnificent landscaped surroundings will provide a beautiful setting for your special day. The highest standards in food and service will ensure your total satisfaction. Springfield's atmosphere is both exciting and relaxing and is for those who deserve and demand the best.

Banquet Facilities

Springfield has several options available, designed to accommodate the varying needs of Weddings, Meetings, Private Parties, Banquets and Tournaments.

SUNROOM (up to 24) –Special menu available offering meal choices

TAMARAC (Min. 75-170 for dinner/dance) or maximum 200 for Cocktail Reception

PINES (Min. 25-75 for dinner/ dance) or maximum 85 for Cocktail Reception

SPIKES (Min. 25-40 for dinner/ dance) or maximum 50 for Cocktail Reception

Room Charges – with a meal (may vary according to function requirements)

<u>Tamarac</u>	<u>Pines</u>	<u>Spikes</u>	<u>Gazebo</u>
\$500	\$200	\$200	\$200

Menu Selection and Number of Guests

As we only use the freshest ingredients for our function meals, all menus must be arranged no later than said contract date along with a guaranteed number of guests reported two weeks prior to your function.

You may revise your expected numbers by as much as **10% up to 48 hours prior** to the date of your function, after which changes may not be made and this will be the **minimum number** for which you will be billed. Should changes to your original expected numbers **not be received** by Springfield's Banquet Manager in accordance with the aforementioned terms, billing will be based on the original estimated on this contract.

Booking and Payments

After reviewing the enclosed information, should you wish to book an event, please contact Springfield's Catering Department at (519) 821-4655. A \$500 non-refundable deposit is required to confirm the booking of a room. The balance owing is due and payable upon receipt of our Statement outlining the function costs and payments. 2% interest will be charged on outstanding balances over 30 days.

Pricing

Prices quoted are guaranteed for a period of 90 days. Applicable Taxes and 15% Gratuities are applied to all Food and Beverage items. All other prices are subject to change without notice.

Springfield Golf & Country Club

General Information & Policies

- Our enclosed menus are suggestions. Our Executive Chef and Banquet Manager would be pleased to assist you in arranging a menu to suit your needs.
- We ask that you advise our Catering Department of your menu selection a minimum of 30 days prior to your function date.
- Prices quoted are guaranteed for a period of 90 days. Applicable taxes and 15% gratuity are applicable to all Food and Beverages.
- **A guaranteed number of guests are required 2 weeks prior to your event. You may revise your expected numbers by as much as 10% up to 48 hours prior to the date of your function after which changes may not be made.** This will be the minimum number of which you will be billed. Should changes to your original expected number, not be received by Springfield's Catering Department in accordance with the aforementioned terms, billing will be based on the original estimates.
- Your final seating arrangements/plans must be forwarded, along with your final numbers, to our Catering Department 2 weeks prior to your event.
- **Plated functions with one or more meal selections must be accompanied by a detailed seating plan and place cards with appropriate meal selection labels on both seating plan and place card. Our catering department will be happy to provide you with an example.**
***Beef- Red label *Poultry-Yellow label *Fish- Blue label *Vegetarian-Green label**
- Springfield Golf and Country Club reserves the right to provide alternate function space where numbers warrant or additional surcharges may apply.
- With the exception of Wedding Cakes, **Springfield Golf and Country Club will be the sole provider of all food and beverage items.**
- **Due to health regulations, leftover food or beverages may not leave the property after an event.**
- **To confirm booking, a non-refundable deposit of \$500 is required along with a signed copy of the banquet contract.** Banquet rooms and dates will not be held otherwise.
- Private events are required to pay 50% of the estimated function costs 2 weeks prior to the function date. The outstanding balance is due and payable upon receipt of our Statement outlining the function costs and payments. If payment is not received within 10 days of the function date, the balance owing will be charged to the Credit Card Number provided.
- An additional linen charge may be applied to your bill for oversize or colored linen that we normally do not carry.

- An additional Bartender charge of \$10/hour for a minimum of 4 hours will be applied to your bill should the sales be less than \$300 or the number of guests be reduced to less than the minimum requirement.
- A cake service charge of \$1.50 per person will be applied to cut and serve your cake as dessert. If your cake is to be served with the late night coffee service a \$50 charge will apply.
- **Cancellation of any function must be received 90 days prior to your function date or a cancellation fee amounting to 25% of the retail value of your function will be billed to you.** Should the room be resold, this fee may be waived.
- The catering department at **Springfield Golf and Country Club must be consulted regarding all decorations, candles, displays or signage used on the property. We prohibit any items to be fastened to walls or floors with tape, tacks, pushpins, nails, glue, etc.** Decorations and centerpieces are the responsibility of the event coordinator. As well, **all decoration clean up is the responsibility of the event coordinator.**
- We recommend that you arrange for a beverage or bar for your guests upon arrival in the reception hall.
- **The throwing of confetti or rice is prohibited on the premises as well as table sparkle/confetti. Should this occur a cleaning fee of \$100 would be billed to the event coordinator.**
- Springfield Golf and Country Club reserves the right to inspect and monitor your event, and discontinue services to all guests in the case of violations of Club Policy or Provincial Law. You will be held responsible for any damage to property or equipment caused by either yourself or your guests. Should Springfield discontinue service to any or all of your guests, you shall remain liable for all amounts owed to the Club. Springfield assumes no responsibility for any loss or damage to goods, property and/or equipment brought into the facility by the organizer and guests.

For your convenience, we have the following items available for your use at a nominal charge. Please advise our Banquet Manager if you would like to reserve any of these items for your function.

Gazebo	\$200.00
Chairs for Gazebo (each)	\$3.50
Chair Covers	\$3.50
Votive Candles & Holders	\$5.00/ table
Bud Vases (each)	\$1.50
Mirrors (each)	\$5.00
Oversize Table Linen (each)	Prices Vary
Organza & Mini Lights (Head Table)	\$80.00
	(Prices subject to change without notice)

All-Inclusive Christmas Package

\$49.95 /person

(Includes fully decorated banquet room of the appropriate size & the following)

- Passed Selection of Hot Hors d'oeuvres, Cheese & Crackers & Fresh Vegetable Crudités for your pre-dinner cocktail hour.
- Two bottles of our House wine per table.
- Four Course Gourmet Dinner served country style (2 courses of appetizers, entrée, dessert, tea & coffee).
- Late night coffee service with a selection of squares & Mexican nacho buffet.

Appetizers

(Choose two of the following to be served in courses)

Salad Selections: Mesclun Garden or Springfield's Signature Caesar or Traditional Greek

Soup Selections: Leek & Potato or Cream of Broccoli & Cheddar or French Onion or Country Squash

Entrées

(Includes freshly baked bread & butter, medley of vegetables & roasted potato)

Roasted Red Pepper, Spinach & Ricotta Chicken Breast Suprême

8-oz grilled chicken breast suprême stuffed with roasted red pepper, spinach & ricotta cheese, served with rich asiago Florentine sauce.

Mediterranean Crusted Salmon

Fresh Atlantic salmon crusted with a blend of sundried tomatoes, pine nuts & herbs, baked & served with fresh lemon.

Roasted Pork Loin

Succulent Maple Leaf Pork, roasted & glazed to perfection with caramelized onions & roasted garlic.

Prime Rib of Beef

8-oz Cut of dry aged Certified Angus Prime Rib, seasoned & slow roasted to perfection, served with a horseradish jus.

Cabernet Filet Mignon

6-oz. bacon wrapped fillet mignon finished with a rich full bodied cabernet merlot demi glace.
(add \$2.00)

Turkey & Stuffing

Oven roasted turkey with sage gravy, home-style stuffing & cranberry sauce.

Christmas Country Platter

Combination of any two entrées (excluding filet mignon) from our Dinner Menu served country style at each table. Your Guests will enjoy a meal with two options instead of just one

Dessert Buffet

Coffee & Tea

Assorted Tortes & Cheesecakes

Fresh Fruit Display

Christmas Dinner Menu

All dinners include: Your choice of soup or salad, freshly baked bread & butter, roasted mini red potatoes & a seasonal vegetable medley. Coffee, tea & dessert.

All dinners are served country style, plated options are available for 1.00/ person premium.

Soup Selections: Leek & Potato or French Onion or Creamy Broccoli & Cheddar
or Country Squash

Salad Selections: Mesclun Garden or Springfield Signature Caesar or Traditional Greek

(Two Appetizer Course Option Soup & Salad add \$4.95)

Entree Selections

Roasted Red Pepper Spinach & Ricotta Chicken Breast Suprême **\$31.95**
8-oz Grilled chicken breast suprême stuffed with roasted red peppers spinach & ricotta cheese, served with a rich asiago Florentine sauce.

Roasted Pork Loin **\$30.95**
Succulent Canadian raised pork, roasted & glazed to perfection with caramelized onions & roasted garlic.

Mediterranean Crusted Salmon **\$31.95**
Fresh Atlantic salmon crusted with a blend of sundried tomatoes, pine nuts & herbs, baked & served with fresh lemon.

Prime Rib of Beef **\$34.95**
8-oz Cut of dry aged Certified Angus Prime Rib, seasoned & slow roasted to perfection, served with a horseradish jus.

Cabernet Filet Mignon **\$36.95**
6-oz. bacon wrapped fillet mignon finished with a rich full bodied cabernet merlot demi-glace.

Turkey & Stuffing **\$34.95**
Oven roasted turkey with sage infused gravy, home-style stuffing & cranberry sauce.

Christmas Country Platter **\$35.95**
Combination of any two entrées (excluding filet mignon) from our Dinner Menu served country style at each table. Your Guests will enjoy a meal with two options instead of just one

Dessert Buffet

Assorted Tortes & Cheesecakes
Fresh Fruit Display
Coffee & Tea

Gold Christmas Buffet

\$38.95/ Person

Cold Selections

Freshly Baked Bread & Dairy Butter

Salad Selections **(choose three salads)**

- *Signature Caesar
- *Roasted Potato & Dill
- *Symphony Spinach
- *Mesclun Mixed Greens
- *Greek Pasta
- *Tuscan Three Bean

Fresh Vegetable Crudité

Assorted Pickled Vegetables

Assorted Cheese & Crackers

Smoked Salmon & Capers

Jumbo Shrimp & Cocktail Sauce

Hot Selections

...all Options Include Roasted Mini Red Potatoes & Seasonal Vegetables

Option A (Choose Two)

Mustard & Rosemary Rubbed Roasted Striploin with Peppercorn Demi Glacé

Roasted Red Pepper, Spinach & Ricotta Chicken Supremé with rich Asiago Florentine Sauce

Oven Roasted Turkey with Sage Gravy, Home-style Stuffing & Cranberry Sauce

Roasted Pork Loin with Caramelized Onions & Roasted Garlic

Mediterranean Crusted Salmon with Lemon

Option B (Choose Two)

Penne Alfredo with Vine-ripened Tomatoes & Mushrooms & Baby Spinach

Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Cheese

Penne, Sausage & Peppers in a Zesty Home-style Tomato Sauce

Shanghai Stir-fry Served on Miki Noodles in a Tangy Thai Sauce

Wicked Thai Stir-fry in a mild Coconut Curry Sauce served with Basmati Rice

Dessert

Assorted Tortes & Cheesecakes

Fresh Fruit Display

Coffee & Tea

Silver Christmas Buffet

\$33.95/ Person

Cold Selections

Freshly Baked Bread & Dairy Butter

Salad Selections **(choose three salads)**

- *Signature Caesar
- *Roasted Potato & Dill
- *Symphony Spinach
- *Mesclun Mixed Greens
- *Greek Pasta
- *Tuscan Three Bean

Fresh Vegetable Crudité

Assorted Pickled Vegetables

Assorted Cheese & Crackers

Smoked Salmon & Capers

Jumbo Shrimp & Cocktail Sauce

Hot Selections

...all Options Include Roasted Mini Red Potatoes & Seasonal Vegetables

Option A (Choose One)

Mustard & Rosemary Rubbed Roasted Striploin with Peppercorn Demi Glacé

Roasted Red Pepper, Spinach & Ricotta Chicken Suprême with Rich Asiago Florentine Sauce

Oven Roasted Turkey with Sage Gravy, Home-style Stuffing & Cranberry Sauce

Roasted Pork Loin with Caramelized Onions & Roasted Garlic

Mediterranean Crusted Salmon with Lemon

Option B (Choose Two)

Penne Alfredo with Vine-ripened Tomatoes & Mushrooms & Baby Spinach

Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Cheese

Penne, Sausage & Peppers in a Zesty Home-style Tomato Sauce

Shanghai Stir-fry Served on Miki Noodles in a Tangy Thai Sauce

Wicked Thai Stir fry in a Mild Coconut Curry Sauce served with Basmati Rice

Dessert

Assorted Tortes & Cheesecakes

Fresh Fruit Display

Coffee & Tea

Bronze Christmas Buffet

\$27.95/ Person

Cold Selections

Freshly Baked Bread & Dairy Butter

Salad Selections **(choose two salads)**

*Signature Caesar *Mesclun Mixed Greens

*Roasted Potato & Dill *Greek Pasta

*Symphony Spinach *Tuscan Three Bean

Fresh Vegetable Crudité

Assorted Pickled Vegetables

Assorted Cheese & Crackers

Hot Selections

...all Options Include Roasted Mini Red Potatoes & Seasonal Vegetables

Option A (Choose One)

Mustard & Rosemary Rubbed Roasted Striploin with Peppercorn Demi Glacé

Roasted Red Pepper, Spinach & Ricotta Chicken Suprême with rich Asiago Florentine Sauce

Oven Roasted Turkey with Sage Gravy, Home-style Stuffing & Cranberry Sauce

Roasted Pork Loin with Caramelized Onions & Roasted Garlic

Mediterranean Crusted Salmon with Lemon

Option B (Choose One)

Penne Alfredo with Vine-ripened Tomatoes & Mushrooms & Baby Spinach

Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Cheese

Penne, Sausage & Peppers in a Zesty Home-style Tomato Sauce

Shanghai Stir-fry Served on Miki Noodles in a Tangy Thai Sauce

Wicked Thai Stir-fry in a mild Coconut Curry Sauce served with Basmati Rice

Dessert

Assorted Tortes & Cheesecakes

Fresh Fruit Display

Coffee & Tea

Christmas Lunch Buffet

\$22.95/ Person

Cold Selections

Freshly Baked Bread & Dairy Butter

Salad Selections **(choose two salads)**

- *Signature Caesar
- *Mesclun Mixed Greens
- *Roasted Potato & Dill
- *Greek Pasta
- *Symphony Spinach
- *Tuscan Three Bean

Hot Selections

...all Options Include Roasted Mini Red Potatoes & Seasonal Vegetables

Option A (Choose One)

- Mustard & Rosemary Rubbed Roasted Striploin with Peppercorn Demi Glacé
- Roasted Red Pepper, Spinach & Ricotta Chicken Suprême with rich Asiago Florentine Sauce
- Oven Roasted Turkey with Sage Gravy, Home-style Stuffing & Cranberry Sauce
- Roasted Pork Loin with Caramelized Onions & Roasted Garlic
- Mediterranean Crusted Salmon with Lemon

Option B (Choose One)

- Penne Alfredo with Vine-ripened Tomatoes & Mushrooms & Baby Spinach
- Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Cheese
- Penne, Sausage & Peppers in a Zesty Home-style Tomato Sauce
- Shanghai Stir-fry Served on Miki Noodles in a Tangy Thai Sauce
- Wicked Thai Stir-fry in a mild Coconut Curry Sauce served with Basmati Rice

Dessert

- Assorted Dessert Squares
- Coffee & Tea

Appetizers

Choose one of the following

Soup of the Day

a bowl of our chef's daily creation

Sweet Symphony Greens

mixed baby greens, grape tomatoes, sun-dried cranberries & spicy pecans, served with pomegranate ginger dressing.

Signature Caesar

crisp romaine, lightly seasoned croutons & double smoked bacon tossed in our signature caesar dressing, garnished with asiago cheese & lemon

Baked Bruschetta

vine-ripe tomatoes & fresh basil pesto baked on fresh ciabatta with parmesan, mozzarella & asiago cheese

Island Tiki Shrimp

jumbo shrimp rolled in crispy fried wontons drizzled with a sweet thai chili sauce

House Specialties

Choose one of the following

Thai Glazed Salmon

Fresh atlantic salmon pan seared & glazed with a spicy thai sauce, served with basmati rice & seasonal vegetables

Asiago 'fried' Chicken

panko bread crumb & asiago cheese breaded chicken breast topped with a rich wild mushroom ragout, served with mini roasted potatoes with seasonal vegetables

Four Cheese Mushroom al Forno

fresh penne pasta tossed in our home style marinara sauce with, button mushrooms & baby spinach, baked with an italian four-cheese blend

New York Steak

Grilled hand cut 8-oz 'Certified Black Angus' New Yorker rubbed with our chef's secret blend of herbs & spices, served with our chef's choice potato & seasonal vegetables

New Yorker & Tiger Shrimp

Grilled 'Certified Black Angus' new york steak topped with garlic basted skewered shrimp, served with chef's choice potato & seasonal vegetables

Dessert, Coffee or Tea