Phone (519) 821-4655

2054 Gordon Street, Guelph, Ontario N1L 1G6 Fax. (519) 821-5300 Website: www.springfieldgolf.ca

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. 75-150 for dinner/dance) or maximum 175 for Cocktail Reception

PINES (Min. 20-65 for dinner/dance) or maximum 75 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)

Tamarac	Pines	Spikes	Gazebo
\$500	\$200	\$200	\$200

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 <u>due and payable</u> upon receipt of our Statement outlining the function costs and payments. 2% interest will be charged on outstanding balances over 30 days.

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 <u>guaranteed number</u> of guests reported two weeks prior to your function.

You may revise your expected numbers by as much as <u>10% up to 72 hours prior</u> 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. Written notice is required for any number changes. 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.

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.
- ➤ 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.
- 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.
- 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 <u>not</u> leave the property after an event.
- > SOCAN & Re:Sound Fees: This fee must be paid when musical works are played at receptions, conventions, assemblies & fashion shows at an establishment.

SOCAN (Society of Composers, Authors & Music Publishers of Canada)

Pines Room: \$41.13 Tamarac Room: \$59.17

Re:Sound (Music Licensing Company, formerly known as the Neighboring Rights Collective of Canada)

Pines Room: \$18.51 Tamarac Room: \$26.63

- CORKAGE FEE: 9.95/750ml bottle. You must obtain a Special Occasion Liquor Permit from the LCBO at least 15 day prior to your event. Original copy must be on site.
- An additional linen charge may be applied to your bill for oversize or Specialty linens. Please see our banquet coordinator for selections & prices

- ➤ 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 Bartender charge of \$10/hour for a minimum of 4 hours will be applied to your bill should the bar 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.**
- 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 minimum 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.

Chairs for Gazebo (each)	\$3.75
Chair Covers	\$3.50
High Top Bar Tables	\$30.00
Mirrors (each)	\$5.00
Organza & Mini Lights (Head Table)	\$80.00

All-Inclusive Christmas Package

\$62.99 /person

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

- Passed Selection of Hot Hors d'oeurves, Cheese & Crackers & Fresh Vegetable Crudité for your
- pre-dinner cocktail hour
- Non-Alcoholic Punch
- Two Bottles of Our House Wine Per Table.
- Four Course Gourmet Dinner Served Country Style (2 courses of appetizers, entrée, dessert, tea & coffee).
 (plated dinner option not available with all-inclusive package)

Appetizers (Choose two of

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

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

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

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

Chicken Breast Suprême Florentine

8-oz grilled chicken breast supreme finished with a rich sundried tomato & spinach cream sauce

Salmon Wellington

Fresh Atlantic salmon wrapped & baked in puff pastry served with a white wine dill cream sauce

Roasted Pork Loin

Succulent Canadian raised pork, roasted & glazed to perfection with caramelized onions & roasted garlic

Prime Rib of Beef

8-oz Cut of 'Certified Angus' prime rib, seasoned & slow roasted to perfection, served with a rich beef jus

Bacon Wrapped Tenderloin

Bacon wrapped beef tenderloin finished with a rich thyme infused cabernet merlot demi-glace (add \$2.00/pp)

Turkey & Stuffing

Oven roasted turkey with sage gravy, home-style stuffing & cranberry sauce. (add \$1.75/pp)

Christmas Country Platter

Combination of <u>any two entrées</u> from our Dinner Menu served family style at each table. (excluding bacon wrapped beef tenderloin)

Dessert Buffet

Assorted Desserts

Fresh Fruit Display

Coffee & Tea

\$44.99/ Person

Cold Selections

Freshly Baked Bread & Dairy Butter

Salad Selections (choose three salads)

*Signature Caesar

*Mesclun Mixed Greens

*Rustic Potato

*Greek Pasta

*Symphony Spinach

*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 a Rich Beef Jus
Chicken Breast Supreme finished with a Rich Sundried Tomato & Spinach Cream Sauce
Roasted Pork Loin with Caramelized Onions & Roasted Garlic
Salmon In Puff Pastry with a White Wine Dill Cream Sauce
Oven Roasted Turkey with Sage Gravy, Home-style Stuffing & Cranberry Sauce
(Turkey Option Add \$1.75/pp)

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 Desserts
Fresh Fruit Display
Coffee & Tea

\$39.99/ Person

Gold Christmas Buffet

Cold Selections

Freshly Baked Bread & Dairy Butter

Salad Selections (choose three salads)

*Signature Caesar

*Mesclun Mixed Greens

*Rustic Potato

*Greek Pasta

*Symphony Spinach

*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 Rich Beef Jus
Chicken Breast Supreme finished with a Rich Sundried Tomato & Spinach Cream Sauce
Roasted Pork Loin with Caramelized Onions & Roasted Garlic
Salmon In Puff Pastry with a White Wine Dill Cream Sauce
Oven Roasted Turkey with Sage Gravy, Home-style Stuffing & Cranberry Sauce
(Turkey Option Add \$1.75/pp)

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 Desserts Fresh Fruit Display Coffee & Tea

Silver Christmas Buffet

\$33.99/ Person

Cold Selections

Freshly Baked Bread & Dairy Butter

Salad Selections (choose two salads)

*Signature Caesar

*Mesclun Mixed Greens

*Rustic Potato

*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 Rich Beef Jus Chicken Breast Supreme finished with a Rich Sundried Tomato & Spinach Cream Sauce Roasted Pork Loin with Caramelized Onions & Roasted Garlic Oven Roasted Turkey with Sage Gravy, Home-style Stuffing & Cranberry Sauce (Turkey Option add \$1.75/pp)

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

<u>Dessert</u>

Assorted Desserts Fresh Fruit Display Coffee & Tea

Bronze Christmas Lunch Buffet \$27.99/ Person

Cold Selections

Freshly Baked Bread & Dairy Butter

Salad Selections (choose two salads)

*Signature Caesar *Me

*Rustic Potato

*Mesclun Mixed Greens

Rustic I otato

*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 Rich Beef Jus Chicken Breast Supreme Finished with a Rich Sundried Tomato & Spinach Cream Sauce Roasted Pork Loin with Caramelized Onions & Roasted Garlic Oven Roasted Turkey with Sage Gravy, Home-style Stuffing & Cranberry Sauce (Turkey Option add \$1.75/pp)

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

Four Course Christmas Dinner Menu

All dinners include: Your Choice of <u>Two</u> Appetizers, Freshly Baked Bread & Butter, Roasted Mini Red Potatoes & a Seasonal Vegetable Medley, Dessert & Coffee or Tea All dinners are served country style; plated options are available for 1.50/person premium.

Appetizers Selections (choose two)

Soup:
- Harvest Butternut Squash - Cream of Broccoli with Cheddar

Leek & Potato
 Cream of Mushroom
 Roasted Tomato Bisque

Salad: • Mesclun Garden • Springfield Signature Caesar • Traditional Greek

Pasta: Penne Alfredo • Home-style Marinara

Entree Selections

Chicken Breast Suprême Florentine

\$42.99

8-oz Grilled chicken breast supreme finished with a rich sundried tomato & spinach cream sauce.

Roasted Pork Loin \$40.99

Succulent Canadian raised pork roasted & glazed to perfection with caramelized onions & roasted garlic.

Salmon Wellington

\$38.99

Fresh Atlantic salmon wrapped & baked in puff pastry served with a white wine dill cream sauce.

Prime Rib of Beef \$43.99

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

Bacon Wrapped Tenderloin

\$45.99

Bacon wrapped beef tenderloin finished a rich thyme infused cabernet merlot demi glace.

Turkey & Stuffing

\$45.99

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

Christmas Country Platter

\$47.99

Combination of <u>any two entrées</u> (excluding bacon wrapped tenderloin) 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 Desserts

Fresh Fruit Display

Coffee & Tea

Three Course Christmas Dinner Menu

All dinners include: Your Choice of Soup or Salad, Freshly Baked Bread & Butter, Roasted Mini Red Potatoes & Seasonal Vegetables, Dessert & Coffee or Tea All dinners are served country style; plated options are available for 1.50/person premium.

Appetizers Selections (choose two)

Soup: • Harvest Butternut Squash • Cream of Broccoli with Cheddar

Leek & Potato
 Cream of Mushroom
 Roasted Tomato Bisque

Salad: • Mesclun Garden • Springfield Signature Caesar • Traditional Greek

Pasta: Penne Alfredo • Home-style Marinara

Entree Selections

Chicken Breast Suprême Florentine

\$37.99

8-oz grilled chicken breast supreme finished with a rich sundried tomato & spinach cream sauce.

Roasted Pork Loin \$35.99

Succulent Canadian raised pork roasted & glazed to perfection with caramelized onions & roasted garlic.

Salmon Wellington

\$38.99

Fresh Atlantic salmon wrapped & baked in puff pastry served with a white wine dill cream sauce.

Prime Rib of Beef \$40.99

8-oz Cut of 'Certified Angus' Prime Rib, seasoned & slow roasted to perfection, served with a rich beef jus.

Bacon Wrapped Tenderloin

\$40.99

Bacon wrapped beef tenderloin finished a rich thyme infused cabernet merlot demi glace.

Turkey & Stuffing

\$40.99

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

Christmas Combo Platter

\$42.99

Combination of <u>any two entrées</u> (excluding bacon wrapped tenderloin) 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 Desserts

Fresh Fruit Display

Coffee & Tea