



CATERING INFORMATION

Thank you for considering **Springfield Golf and Country Club** for your special event. The modern banquet facilities and the magnificent landscape will provide a beautiful setting for your special day. The highest standards in food and service will ensure your complete 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, Banquets, Celebrations Private Events and Tournaments.

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)

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

Garden Gazebo Wedding \$800
Includes elegant garden set up with chairs
(up to 120 people, extra charge may apply for weddings over 120 people)

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. A valid credit card is required to be on file.

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.**
- Prices quoted are guaranteed for a period of 90 days. Applicable taxes and 15% gratuity are applicable to all Food and Beverages.
- **All menus must be arranged 30 days prior along with a final number of guests reported two weeks prior to your function.** You may revise your expected numbers by as much as 10% up to 72 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.
- **Plated functions with more than one meal selection must be accompanied by a detailed seating plan and place cards with appropriate meal selection labels. 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, additional surcharges may apply.
- With the exception of special occasion Cakes, **Springfield Golf and Country Club will be the sole provider of all food and beverage items.** A \$50 cake cutting fee is applicable for cutting & plating special occasion cakes.
- **No guest is permitted to bring OUTSIDE alcoholic beverages or illegal substances onto club property at any time.** Our staff has the right to seize and dispose of these items. Our 'Smart Serve' trained staff have the right and obligation to refuse service to any guests who, in the opinion of the server, appears intoxicated. Our staff has the right to request proof of age with acceptable government ID. If any guest provides alcoholic beverages to underage persons their actions will result in suspension of their bar service. Our management of the club shall totally support any decision made by the server to refuse service for these reasons. If, in the opinion of the duty manager, a situation is deemed out of control, the police will be notified immediately.
- If you or your guests have food allergies, Springfield Golf & Country Club advise you that foods containing nuts or other potential allergens are prepared and served in it's kitchen. Our Chef & her staff take great care to prevent any cross contamination from happening. Accordingly, Springfield Golf & Country Club will not be liable to anyone for any adverse reaction that may be caused by exposure to any such allergens.
- **Due to health regulations, leftover food or beverages may not 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: \$44.13 Tamarac Room: \$63.49 *fees subject hst
 Re:Sound (Music Licensing Company, formerly known as the Neighboring Rights Collective of Canada)
 Pines Room: \$18.51 Tamarac Room: \$26.63 *fees subject hst
- An additional linen charge may be applied to your bill for oversize or Specialty linensPlease see our banquet coordinator for selections & prices
- **Private events are required to pay 50% of the estimated function 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.
- If you require a bar 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.
- **Cancellation of any function must be received 90 days prior to your function date or a cancellation fee amounting to 25% of the estimated 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 convener. As well, all decoration clean-up is the responsibility of the event convener; otherwise a cleanup charge of a minimum \$150 will be billed to you the convener.
- **The throwing of confetti or rice is prohibited on the premises as well as table sparkle/confetti. Should this occur a minimum cleanup fee of \$150 would be billed to you the event convener.**
- 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. **The event convener 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 Coordinator if you would like to reserve any of these items for your function.

Chair Covers	\$4.25 each
Specialty Linen	See Banquet Manager for Details
Projector & Screen	\$65.00
Screen Only	\$15.00



PREMIUM ALL-INCLUSIVE WEDDING PACKAGE

\$115 | Person

Premium All-Inclusive Package Includes the Following...

- A comfortable fully air conditioned banquet room of appropriate size (applicable room rental fee waived)
- Head table, registry table & gift table elegantly decorated with linens & mini lights
- Elegant head table backdrop
- Quality table linens in your choice of colour
- Classic white chair covers
- Pre-dinner cocktail reception includes;
 - Selection of Chef's choice of various hot hors d'oeuvres
 - Chilled tiger shrimp with seafood sauce
 - Fresh vegetable crudité's
 - Local selection of cheese & fruit display with crackers
 - Non-alcoholic punch
- Two bottles of our house wine per table
See our wine list for available upgrades
- Four course gourmet dinner served country style
Plated service is available for additional \$1.50 | person
- Open Bar Service for four consecutive hours during your after dinner reception
- Late night coffee & tea station
- Complimentary wedding cake cutting & service
- Your choice of late night chocolate fondue bar or Mexican nacho bar
- Complimentary golf passes with golf cart for 4

APPETIZERS (Choose two of the following)

SALAD SELECTIONS

- Traditional Garden
- Springfield's Signature Caesar
- Symphony Greens with cranberries, walnuts, feta & citrus white balsamic vinaigrette

SOUP SELECTIONS

- Roasted Tomato Bisque with Herb Crostini
- Creamy of Broccoli with Cheddar
- Leek & Potato
- Roasted Butternut Squash

PENNE MARINARA

Penne pasta tossed in our home-style marinara sauce with fresh parmesan

BUTTERNUT SQUASH RAVIOLI

Roasted butternut squash stuffed ravioli in a rich asiago cream sauce topped with toasted pine nuts
(add \$1 | person)

TRADITIONAL ANTIPASTO PLATTER

Selection of cheese, cured meats, marinated olives & grilled vegetables served alongside your first course

ENTRÉES

All entrees served seasonal vegetable medley & your choice of wild rice pilaf, roasted mini red potatoes or buttery mashed potatoes

CHICKEN FLORENTINE

Grilled chicken breast finished with a rich white wine garlic parmesan cream sauce with baby spinach & sliced button mushrooms

PROSCIUTTO & WHITE CHEDDAR STUFFED CHICKEN

Chicken breast supreme stuffed with white cheddar & prosciutto, finished with a zesty roasted red pepper sauce (add \$2 | person)

SALMON EN CROÛTE

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

SUCCULENT ROASTED PORK LOIN

Fresh Ontario pork roasted with caramelized onions & roasted garlic, finished with a rich jus

PRIME RIB OF BEEF

CAB prime rib of beef crusted with cracked pepper, sea salt & fresh rosemary served with rich beef jus

NEW YORK STEAK

8-oz grilled CAB New York steak seasoned & grilled, topped with garlic sautéed button mushrooms served with a side of rich brandy peppercorn cream sauce

BACON WRAPPED FILET MIGNON

Grilled bacon wrapped beef tenderloin finished with choice of wild mushroom demi-glace or a rich brandy peppercorn cream sauce (add \$2 | person)

SPRINGFIELD COMBO PLATTER

Combination of any two entrées above served country style at each table
(Bacon wrapped tenderloin or stuffed chicken add \$2 | person)

DESSERT COFFEE/TEA

See enclosed dessert menu for options

**Upgrade Your Premium All- Inclusive Package to include 1.5 hours of open bar service during your cocktail reception
PLUS an extra hour added to your after dinner reception \$140 | Person

**Premium All- Inclusive package without open bar service \$79 | Person
(cash, ticket, or billed upon consumption bar service are available)



STANDARD ALL-INCLUSIVE WEDDING PACKAGE

\$100 | Person

Standard All-Inclusive Package Includes The Following...

- A comfortable fully air conditioned banquet room of appropriate size (applicable room rental fee waived)
- Head table, registry table & gift table elegantly decorated with linens & mini lights
- Elegant head table backdrop
- Quality table linens in your choice of colour
- Classic white chair covers available at a discounted price
- Pre-dinner cocktail reception includes
 - Fresh vegetable crudité
 - Assorted cheese & crackers
 - Non-alcoholic punch
- Two bottles of our house wine per table
 - See our wine list for available upgrades
- Three course gourmet dinner served country style
 - Plated service is available for additional \$1.50 | person
- Open bar service for four consecutive hours during your after dinner reception
- Late night coffee & tea station
- Complimentary wedding cake cutting & service
- Late night bar... your chocolate fondue bar or Mexican nacho bar
- Complimentary golf passes with golf cart for 4

APPETIZERS (Choose one of the following)

SALAD SELECTIONS

- Traditional Garden
- Springfield's Signature Caesar
- Symphony Greens with cranberries, walnuts, feta & citrus white balsamic vinaigrette

SOUP SELECTIONS

- Roasted Tomato Bisque with Herb Crostini
- Cream of Broccoli with Cheddar
- Leek & Potato
- Roasted Butternut Squash

ENTREES

All entrees served with seasonal vegetable medley & roasted mini red potatoes

CHICKEN FLORENTINE

Grilled chicken breast finished with a rich white wine garlic parmesan cream sauce with baby spinach & sliced button mushrooms

PROSCIUTTO & WHITE CHEDDAR STUFFED CHICKEN

Chicken breast supreme stuffed with white cheddar & prosciutto, finished with a zesty roasted red pepper sauce (add \$2 | person)

SALMON EN CROÛTE

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

SUCCULENT ROASTED PORK LOIN

Fresh Ontario pork roasted with caramelized onions & roasted garlic, finished with a rich jus

PRIME RIB OF BEEF

CAB prime rib of beef crusted with cracked pepper, sea salt & fresh rosemary served with rich beef jus

NEW YORK STEAK

8-oz grilled CAB New York steak seasoned & grilled, topped with garlic sautéed button mushrooms served with a side of rich brandy peppercorn cream sauce

BACON WRAPPED FILET MIGNON

Grilled bacon wrapped beef tenderloin finished with choice of wild mushroom demi-glace or a rich brandy peppercorn cream sauce (add \$2 | person)

SPRINGFIELD COMBO PLATTER

Combination of any two entrées above served country style at each table
(Bacon wrapped tenderloin or stuffed chicken add \$2 | person)

DESSERT & COFFEE/TEA

See enclosed dessert menu for options

**Upgrade Your Standard All-Inclusive Package to include 1.5 hours of open bar service during your cocktail reception PLUS an extra hour added to your after dinner reception \$125 | Person

**Standard All Inclusive package without open bar service \$65 | Person
(cash, ticket, or billed upon consumption bar service are available)



ALL INCLUSIVE WEDDING BAR OPTIONS

OPEN BAR

Includes all standard alcoholic beverages including; rum, rye, gin, vodka, scotch, domestic beer, house wine, and non-alcoholic mixers such as soft drinks, clamato juice, cranberry juice & orange juice.

OPEN BAR PREMIUM UPGRADE

Upgrade your alcoholic beverages to include premium brands of scotch, rye, vodka, gin, rum, domestic & craft or imported beer, house wine and non-alcoholic mixers such as soft drinks, clamato juice, cranberry juice & orange juice. add \$7 per guest

CONSUMPTION OR TICKET BAR

All beverages are tracked during the evening and the tab is paid for at the end of the evening by the convener.

CASH BAR

Guests pay for each drink they consume throughout the evening

**Springfield Golf & Country Club does not pour doubles or shots

DINNER MENU

All options include: your choice of appetizer, freshly baked bread & butter, roasted mini red potatoes & seasonal vegetables, dessert & coffee or tea

All dinners are served country style; plated option additional \$1.50 | person premium.

APPETIZERS (Choose one of the following)

Add a second course (choice of salad, choice of soup or penne pasta with home-style marinara sauce) for \$6

SALAD SELECTIONS

- Traditional Garden
- Springfield's Signature Caesar
- Symphony Greens with cranberries, walnut, feta & citrus white balsamic vinaigrette

SOUP SELECTIONS

- Roasted Tomato Bisque with garlic croutons
- Cream of Broccoli with Cheddar
- Leek & Potato
- Roasted Butternut Squash with fresh chives

ENTRÉE SELECTIONS

CHICKEN MUSHROOM FLORENTINE

\$36 | person

Grilled chicken breast finished with a rich white wine mushroom & spinach cream sauce

PROSCIUTTO & WHITE CHEDDAR STUFFED CHICKEN

\$40 | person

Chicken breast suprême stuffed with white cheddar & prosciutto finished with a zesty roasted red pepper sauce

SUCCULENT ROASTED PORK LOIN

\$35 | person

Local Ontario pork loin roasted & glazed to perfection with caramelized onions & roasted garlic finished with rich jus

SALMON EN CROÛTE

\$39 | person

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

PRIME RIB OF BEEF

\$41 | person

8-oz CAB prime rib crusted with cracked pepper, sea salt & rosemary served with a rich beef jus

BACON WRAPPED FILET MIGNON

\$42 | person

Grilled bacon wrapped beef tenderloin grilled, finished with choice of your wild mushroom demi-glace or rich brandy peppercorn cream sauce

NEW YORK STEAK

\$40 | person

8-oz grilled CAB New York steak seasoned & grilled, topped with sautéed garlic button mushrooms & served with a side of rich brandy peppercorn cream sauce

SPRINGFIELD COMBO PLATTER

\$44 | person

Combination of any two entrées from our dinner menu served country style at each table.
(Bacon wrapped tenderloin or stuffed chicken add \$2 | pp)

DESSERT & COFFEE/TEA

See enclosed dessert menu for options



DESSERT MENU

SPRINGFIELD CLASSICS

Belgian Chocolate Truffle

Exclusively from Belgian dark chocolate & fresh dairy cream, finished with dark chocolate ganache

Manhattan Cheesecake

Traditional New York cheesecake with a buttery graham cracker crust topped with fresh smashed berries

White Chocolate Raspberry Mousse Cake

Belgian white chocolate mousse & whole raspberries layered on light vanilla bean sponge cake

Fresh Raspberry Flan

Delicious shortbread crust filled with vanilla custard topped with juicy raspberries finished with a sweet glaze

Fresh Strawberry Mousse Cake

Light & airy mousse made with fresh strawberries set atop vanilla bean sponge cake

SPRINGFIELD PREMIUMS

**Premium Decadent Desserts Add \$1.00*

Caramel Brownie Cheesecake

Classic chocolate brownie slices set on rich New York cheesecake drizzled generously with caramel & white chocolate

Deep Dish Pecan Pie

Rich sweet dough crust filled with an old fashioned sugar filling loaded with roasted pecans

Day & Night Truffle Bomb

A silky combination of white chocolate mousse & Belgian chocolate truffle finished with rich dark chocolate ganache (gluten free)



SILVER BUFFET

COLD SELECTIONS

Freshly Baked Bread & Butter
Fresh Vegetable Crudit 
Assorted Pickled Vegetables
Assorted Cheese & Crackers

Your choice of two salads

- Signature Caesar
- Rustic Potato
- Mediterranean Chickpea
- Mixed Greens
- Greek Pasta
- Cranberry Walnut Greens

HOT SELECTIONS

... Buffet Includes Roasted Mini Red Potatoes & Seasonal Vegetables

Choose One Option from this Section

Cracked Pepper & Rosemary Rubbed Roasted Striploin & Rich Beef Gravy
Roasted Pork Loin with Caramelized Onions & Roasted Garlic
Chicken Breast with a Mushroom Spinach Parmesan Cream Sauce
Salmon in Puff Pastry with White Wine Dill Cream Sauce

Choose One Option from this Section

Penne Pasta with Vine-ripened Tomatoes, Mushrooms & Baby Spinach in a Rich Cream Sauce
Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Italian Cheese
Vegetarian Biryani with Chickpeas & Cauliflower
Thai Stir-fried Vegetables & Shanghai Noodles

DESSERT

Assorted Tortes & Cheesecakes
Fresh Fruit Display
Coffee & tea

\$37 | Person



GOLD BUFFET

COLD SELECTIONS

Freshly Baked Bread & Butter
Fresh Vegetable Crudit e
Assorted Pickled Vegetables
Assorted Cheese & Crackers
Smoked Salmon & Capers
Chilled Shrimp with Cocktail Sauce

Your choice of two salads

- Signature Caesar
- Rustic Potato
- Mediterranean Chickpea
- Mixed Greens
- Greek Pasta
- Cranberry Walnut Greens

HOT SELECTIONS

... Buffet Include Roasted Mini Red Potatoes & Seasonal Vegetables

Choose One Option from this Section

Cracked Pepper & Rosemary Rubbed Roasted Striploin & Rich Beef Gravy
Roasted Pork Loin with Caramelized Onions & Roasted Garlic
Chicken Breast with a Mushroom Spinach Parmesan Cream Sauce
Salmon in Puff Pastry with White Wine Dill Cream Sauce

Choose Two Options from this Section

Penne Pasta with Vine-ripened Tomatoes, Mushrooms & Baby Spinach in a Rich Cream Sauce
Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Italian Cheese
Vegetarian Biryani with Chickpeas & Cauliflower
Thai Stir-fried Vegetables & Shanghai Noodles

DESSERT

Assorted Tortes & Cheesecakes
Fresh Fruit Display
Coffee & tea

\$44 | Person



PLATINUM BUFFET

COLD SELECTIONS

Freshly Baked Bread & Butter
Fresh Vegetable Crudit 
Assorted Pickled Vegetables
Assorted Cheese & Crackers
Smoked Salmon & Capers
Chilled Shrimp with Cocktail Sauce

Your choice of two salads

- Signature Caesar
- Rustic Potato
- Mediterranean Chickpea
- Mixed Greens
- Greek Pasta
- Cranberry Walnut Greens

HOT SELECTIONS

... Buffet Include Roasted Mini Red Potatoes & Seasonal Vegetables

Choose Two Options from this Section

Cracked Pepper & Rosemary Rubbed Roasted Striploin & Rich Beef Gravy
Roasted Pork Loin with Caramelized Onions & Roasted Garlic
Chicken Breast with a Mushroom Spinach Parmesan Cream Sauce
Salmon in Puff Pastry with White Wine Dill Cream Sauce

Choose Two Options from this Section

Penne Pasta with Vine-ripened Tomatoes, Mushrooms & Baby Spinach in a Rich Cream Sauce
Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Italian Cheese
Vegetarian Biryani with Chickpeas & Cauliflower
Thai Stir-fried Vegetables & Shanghai Noodles

DESSERT

Assorted Tortes & Cheesecakes
Fresh Fruit Display
Coffee & tea

\$49 | Person



COCKTAIL RECEPTIONS

Cold Platters

Fresh Vegetable Crudités with Herb Dip	\$78
Assorted Cheese & Cracker Tray	\$94
Shrimp Cocktail Platter -chilled tiger shrimp served with seafood sauce	\$85
Smoked Salmon & Capers -served with cream cheese & assorted crackers	\$67
Mexican Antojito Pinwheels -served with fire roasted salsa	\$74
Mini Antipasto Skewers	\$94
Assorted Vienna Finger Sandwiches -assorted deli meats & salads on freshly baked Vienna bread (40pcs)	\$64
Stuffed Fancy Sandwich Blossoms -assorted meats & salads stuffed into freshly baked bread cups (25pcs)	\$58
Fresh Fruit Platter	\$78
Fruit Tree -a delicious edible arrangement of fruit	\$85
Dessert Squares	\$60
Assorted Freshly Baked Cookies	\$60

Display Items

Cheese & Fruit Board -selection of imported & local cheese, fresh fruit & crackers	\$155
Mediterranean Antipasto Display -Italian cured meats, grilled marinated vegetables, olives & cheese	\$175
Charcuterie Board -cured meats, pickled vegetables, olives, crackers, nuts & fruit	\$185
Trio Dip Display -artichoke & asiago dip, roasted garlic hummus & roasted red pepper & feta dip served with flatbreads & tortilla chips	\$95
Phyllo Wrapped Baked Brie -baked & served with assorted crackers, black currant preserve & mango chutney	\$85

Passed Hot Items

Asian Assorted Hot Hors d'oeuvres -vegetable gyoza dumpling mini vegetable spring roll mini samosa crispy shrimp purse	\$80
Mini Beef Wellingtons -beef tenderloin & wild mushroom & herbs in flakey puff pastry bites	\$98
Baked Vine Ripe Tomato Bruschetta Crostini	\$80
Raspberry & Brie En Croute -brie, chopped almonds & fresh raspberry preserves in puff pastry	\$125
Mini Quiche -quiche Lorraine (ham, cheese & chive) -quiche Florentine (spinach & cheese)	\$80
Sausage Rolls -served with tangy mustard	\$68
Greek Spanakopita -spinach & feta cheese baked in crispy phyllo with garlic dill dip	\$68
Ginger Curry Grilled Shrimp Skewers	\$95
Bacon Wrapped Scallops	\$130

Stationary Hot Items

Grilled Thai Chicken or Thai Beef Satays -grilled & basted with tangy thai sauce	\$84
Italian Breaded Cheese Ravioli -served with zesty marinara	\$75
Crispy Pork & Vegetable Potstickers -served with tangy plum sauce	\$80
Crispy Tiki Wonton Shrimp -served with sweet thai chili sauce	\$90
Cocktail Meatballs -tossed in smoky BBQ sauce	\$65
Thai Chicken Spring Rolls -served with spicy mango chutney dip	\$65
Vegetable Spring Rolls -served with sweet plum sauce	\$65
Breaded Pickle Spears -served with buttermilk ranch	\$65
Carnival Corndogs -mini corndogs served with classic mustard	\$65



RECEPTION ENHANCEMENTS

Add any of these options to any existing banquet menu, cocktail receptions or as a late night buffet. (minimum 40 ppl)

MEXICAN NACHO BAR \$5 | person
Tortilla chips & a selection of fresh vegetable toppings, hot peppers, salsa, sour cream & cheese sauce

CHICKEN WING BUFFET \$6 | person
Buffalo chicken wings with a variety of sauces for dipping, served with carrot & celery sticks & house made blue cheese dressing

GOURMET FLATBREAD PIZZA BAR \$5 | person
Assorted traditional, vegetarian & gourmet pizzas

CHOCOLATE FONDUE BAR \$5 | person
Selection of fruit, biscuits & cookies served with rich Belgian chocolate

POUTINE BAR \$5 | person
French cut fries & traditional poutine gravy served with local cheese curds, green onions, tomato ketchup, regular & malt vinegar

PIEROGI BAR \$6 | person
Potato & cheese pierogi tossed in fried onions served with sour cream, bacon, green onions, salsa & grated cheese

CUPCAKE DISPLAY \$6 | person
Assorted gourmet decadent cupcakes & fresh fruit display

DESSERT BUFFET \$8 | person
Assorted tortes & cheesecakes, freshly baked cookies & fresh fruit

ALCOHOLIC PUNCH \$79.00

(serves approx. 40-60 ppl)

... Choose one of the following;

- Traditional Rum Punch
- Spiked Blueberry Vodka Lemonade
- Peach Bellini Punch with Sparkling Wine

NON ALCOHOLIC PUNCH \$59.00

(serves approx. 40-60 ppl)

... Choose one of the following;

- Traditional Fruit Punch
- Blueberry Lemonade
- Peach Iced Tea



BUFFET BRUNCH PACKAGE

ALL BRUNCHES INCLUDE AN ELEGANT DISPLAY OF:

- Fresh Fruit Platter
- Vegetable Crudités with dip
- Your choice of two salads
 - Signature Caesar
 - Rustic Potato
 - Symphony Spinach
 - Mixed Greens
 - Greek Pasta
 - Mediterranean Chickpea
- Selection of Sweets
- Coffee & Tea Station
- Non-alcoholic Punch

BISTRO STYLE BRUNCH \$29 | person

- Chef's Choice of Homemade Soup
- Gourmet Vienna Sandwiches
- California Deli Wraps

SPRINGFIELD COUNTRY BUFFET BRUNCH \$36 | person

- Freshly Baked Bread
- Baked Cheese Frittata
- Smoked Bacon
- Farmer's Sausage
- Home Fried Potatoes
- Belgian Style Waffles with Whipped Cream & Syrup
- Choose One Option Below;
 - Rosemary Roasted Striploin
 - Indian Baked Cauliflower & Chicken Biryani
 - Penne Chicken Tetrazzini

OPTIONAL BRUNCH ENHANCEMENTS

- | | | | |
|-------------------------------------------------------------------------------------|-----------------|---------------------------------------------------------------------|-----------------|
| Cheese Display
served with assorted crackers | \$4.00 person | Mimosa Bar
served with assorted fruit juices & various garnishes | \$7.00 person |
| Smoked Salmon with Capers
served with cream cheese & assorted crackers | \$2.50 person | | |
| Shrimp Cocktail Platter
cold tiger shrimp served with horseradish cocktail sauce | \$4.00 person | Bloody Caesar Bar
served with various garnishes | \$7.00 person |
| Yogurt Parfait Bar
fresh yogurt with assorted fruit toppings & granola | \$5.00 person | | |



WEDDING REHEARSAL DINNER

Weddings booked at Springfield Golf & Country Club receive a free room rental for their rehearsal dinner
All rehearsal dinner options are served buffet style in spikes lounge

PUB FARE \$22 | person

Crispy buffalo chicken wings, deep fried pickles, garlic bread with cheese, tortilla chips with salsa & sour cream, French cut fries & gravy, fresh vegetable crudité's with dip & a selection of dessert squares

SUMMER GRILL \$22 | person

Your choice of juicy ground chuck burgers or grilled chicken breast, fresh kaisers with assorted cheese & condiments. Served with fresh cut fries, Caesar salad, assorted pickles & a selection of dessert squares

LITTLE ITALY CHICKEN PARMESAN \$26 | person

Lightly breaded chicken breast smothered in our zesty marinara & an Italian four cheese blend, served alongside of penne pasta in our home-style marinara sauce, Caesar salad, freshly baked bread & a selection of dessert squares

BISTRO SUBS & WRAPS \$21 | person

Assorted Deli subs made on freshly baked ciabatta bread & fresh California turkey wraps served with Chef's choice of home-made soup, assorted pickles, fresh vegetable crudité's & dip & a selection of dessert squares

GRILLED NEW YORK STEAK \$26 | person

6-oz grilled New York Steak topped with sautéed mushrooms & onions. Served with freshly baked bread, roasted potatoes, assorted pickled vegetables, Caesar salad or mixed baby greens & assorted dessert squares

*See Our Reception Enhancements Menu For Other Ideas
For Your Rehearsal Dinner*



BANQUET BEVERAGE LIST

BAR PRICES

(bar prices include tax)

Liquor (1 oz.)	\$6.25
Beer- Domestic	\$6.25
Beer- Premium	\$6.75
Beer- Import / Craft	\$7.25
Cocktails (1 oz)	\$7.25
House Wine - Glass	\$7.25
House Wine - Bottle	\$27.50
Non Alcoholic Cocktail	\$3.25
Soft Drink	\$2.00

**See Our Banquet coordinator about our enhanced wine selection

ALCOHOLIC PUNCH \$79

(serves approx.... 40-60 ppl)

... Choose one of the following;

- Traditional Rum Punch
- Spiked Blueberry Vodka Lemonade
- Peach Bellini Punch with Sparkling Wine

NON ALCOHOLIC PUNCH \$59

(serves approx... 40-60 ppl)

... Choose one of the following;

- Traditional Fruit Punch
- Blueberry Lemonade
- Peach Iced Tea

