



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

PINES ROOM (Min. 25-65 for dinner/dance) or maximum 75 for Cocktail Reception

GREENSVIEW DINING ROOM (Min. 25-40 for dinner) or maximum 70 for Cocktail Reception

ROOM CHARGES (may vary according to function requirements)

<u>Tamarac Room</u>	<u>Pines Room</u>	<u>Greensview Dining Room</u>
\$600	\$400	\$400

<u>Garden Gazebo Wedding</u>	
\$1000	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 estimate on this contract.
- **Special Events (excluding weddings) are required to pay 50% of the estimated function 2 weeks prior to the function date. Weddings are required to pay 75% of the estimated function 2 weeks prior to your wedding date.** The outstanding balance of any event is due and payable upon receipt of our Statement outlining the function costs and payments within 10 days. 2% interest will be charged on outstanding balances over 30 days.
- **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. All cancellations after booking are subject to forfeited deposits.**
- Springfield Golf and Country Club reserves the right to provide alternate function space where numbers warrant.
- **Springfield Golf and Country Club will be the sole provider of all food and beverage items, with the exception of special occasion cakes. 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 fully 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 advises you that foods containing nuts or other potential allergens are prepared and served in our kitchen. Our Chef & her staff take great care to prevent any cross contamination from happening. However, 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. All applicable SOCAN (Society of Composers, Authors & Music Publishers of Canada) & Re:Sound (Music Licensing Company, formerly known as the Neighboring Rights Collective of Canada) fees will be applied to your bill based on number of guests.
- 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.
- 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
- 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 you, the event convener. As well, all decoration clean-up is the responsibility of you, 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. **You, 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.
- An additional linen charge may be applied to your bill for additional linens needed over and above catering needs. Oversized table cloths or specialty linens & chair covers are available at request...Please see our Food & Beverage Manager for selections & prices.

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

Specialty Linen	See Food & Beverage Manager for Details
Projector & Screen	\$65.00
Screen Only	\$15.00



ALL INCLUSIVE HOLIDAY PARTY PACKAGE

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

- Selection of hot hors d'oeuvres, cheese & fruit display & fresh vegetable crudités & non-alcoholic punch for your pre-dinner cocktail hour
- Two bottles of our house wine per table.
- Three course dinner served country style (plated dinner option not available with all-inclusive package)

APPETIZERS (Choose one of the following)

SOUP SELECTIONS

- Roasted Tomato Red Pepper with garlic croutons
- Cream of Broccoli with cheddar
- Italian Sausage & Potato Zuppa
- Leek & Potato
- Roasted Butternut Squash with fresh chives
- Cream of Mushroom with chives

SALAD SELECTIONS

- Italian House Salad
- Springfield's Signature Caesar
- Symphony Greens with cranberries, walnut, feta & citrus white balsamic vinaigrette

ENTRÉE SELECTIONS

CHICKEN MUSHROOM FLORENTINE

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

TRADITIONAL GLAZED HAM

Succulent baked ham glazed with pineapple, brown sugar & mustard.

SUCCULENT ROASTED PORK LOIN

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

MEDITERRANEAN CRUSTED SALMON

Fresh Atlantic salmon crusted with roasted garlic & herbs finished with a light sundried tomato cream sauce

ROAST BEEF STRIP LOIN

Garlic & herb crusted New York strip loin slow roasted & finished with rich pan gravy & horseradish

TRADITIONAL ROASTED TURKEY & STUFFING

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

SPRINGFIELD COMBO PLATTER

Combination of any two entrées from our dinner menu served country style at each table.
(prime rib, turkey or mediterranean crusted salmon add \$2 | pp)

DESSERT & COFFEE/TEA

See enclosed dessert menu for options

\$67 | PERSON



HOLIDAY DINNER MENU

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

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

APPETIZERS (Choose one of the following)

SALAD SELECTIONS

- Italian House Salad
- Springfield's Signature Caesar
- Symphony Greens with cranberries, walnuts, feta & citrus white balsamic vinaigrette

SOUP SELECTIONS

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

***Add an additional appetizer to make your dinner a Four Course dinner**

Choice of salad, choice of soup or penne pasta with home-style marinara sauce for an additional \$6

ENTRÉE SELECTIONS

CHICKEN MUSHROOM FLORENTINE

\$39 | person

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

TRADITIONAL GLAZED HAM

\$37 | person

Succulent baked ham glazed with pineapple, brown sugar & mustard

SUCCULENT ROASTED PORK LOIN

\$37 | person

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

ROAST BEEF STRIP LOIN

\$41 | person

Garlic & herb crusted New York strip loin slow roasted & finished with rich pan gravy & horseradish

TRADITIONAL ROASTED TURKEY & STUFFING

\$46 | person

8-oz CAB prime rib crusted with cracked pepper, sea salt, rosemary & thyme served with a rich beef jus & horseradish (Add Yorkshire Pudding \$2 | pp)

MEDITERRANEAN CRUSTED SALMON

\$43 | person

Fresh Atlantic salmon crusted with roasted garlic & herbs finished with a light sundried tomato cream sauce

SPRINGFIELD COMBO PLATTER

\$48 | person

Combination of any two entrées from our dinner menu served country style at each table.
(Roasted Turkey or Salmon en Croûte add \$2 | pp)

DESSERT & COFFEE / TEA

See enclosed dessert menu for options



HOLIDAY BRONZE LUNCH BUFFET

COLD SELECTIONS

Freshly Baked Bread & Butter

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 Strip Loin & Rich Beef Gravy
Roasted Pork Loin with Caramelized Onions & Roasted Garlic
Chicken Breast Florentine with a Mushroom & Spinach Parmesan Cream Sauce
Succulent Glazed Ham with Pineapple, Brown Sugar & Mustard
Roasted Turkey with Sage gravy, Traditional Stuffing & Cranberry Sauce
(Turkey add \$2/ person)

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 Dessert Squares
Coffee & Tea

\$34 | Person (Minimum 30 ppl)



HOLIDAY 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 Strip Loin & Rich Beef Gravy
Roasted Pork Loin with Caramelized Onions & Roasted Garlic
Chicken Breast Florentine with a Mushroom & Spinach Parmesan Cream Sauce
Succulent Glazed Ham with Pineapple, Brown Sugar & Mustard
Mediterranean Crusted Salmon with a Sundried Tomato Cream Sauce
Roasted Turkey with Sage Gravy, Traditional Stuffing & Cranberry Sauce
(Turkey add \$2/ person)

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

\$39 | Person (Minimum 30 ppl)



HOLIDAY GOLD 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 Includes Roasted Mini Red Potatoes & Seasonal Vegetables

Choose One Option from this Section

Cracked Pepper & Rosemary Rubbed Roasted Strip Loin & Rich Beef Gravy
Roasted Pork Loin with Caramelized Onions & Roasted Garlic
Chicken Breast Florentine with a Mushroom & Spinach Parmesan Cream Sauce
Succulent Glazed Ham with Pineapple, Brown Sugar & Mustard
Mediterranean Crusted Salmon with a Sundried Tomato Cream Sauce
Roasted Turkey with Sage Gravy, Traditional Stuffing & Cranberry Sauce
(Turkey add \$2/ person)

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

\$46 | Person (Minimum 30 ppl)



HOLIDAY 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 Includes 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 Florentine with a Mushroom & Spinach Parmesan Cream Sauce
Succulent Glazed Ham with Pineapple, Brown Sugar & Mustard
Mediterranean Crusted Salmon with a Sundried Tomato Cream Sauce
Roasted Turkey with Sage Gravy, Traditional Stuffing & Cranberry Sauce
(Turkey add \$2/ person)

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

\$51 | Person (Minimum 30 ppl)