



## 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. 25-65 for dinner/ dance) or maximum 75 for Cocktail Reception

Greensview Restaurant (Min. 25-40 for dinner) or maximum 70 for Cocktail Reception

### **ROOM CHARGES** (may vary according to function requirements)

Tamarac Room  
\$600

Pines Room  
\$400

Greensview Restaurant  
\$400

Garden Gazebo Wedding  
\$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 it's 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 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.
- 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 banquet coordinator for selections & prices.

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.

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



## ALL DAY MEETING PACKAGE

All day meeting package includes;

- Continental Breakfast: Assorted breakfast pastries, coffee, tea & fruit juice
- Morning Break: Fresh fruit tray and replenished coffee, tea & juice
- Your choice of the following options served buffet style
- Afternoon Break: Fresh baked cookies, refreshing lemon iced tea & replenished coffee & tea

### SUMMER GRILL BUFFET \$28 | person

Your choice of juicy all beef burgers or grilled chicken breast on fresh bakery kaisers with assorted cheese, various garnishes & condiments. Served with fresh cut fries, Caesar salad, assorted pickled vegetables & dessert squares

### BISTRO SUB BUFFET \$27 | person

Assorted deli meats, cheese, tomato & lettuce stacked on freshly baked Vienna bread. Served with garden salad or Caesar salad or Chef's choice home-made soup, assorted pickled vegetables, fresh vegetable crudités with dip & assorted dessert squares

### ASSORTED SANDWICHES \$27 | person

Selection of deli sandwiches, served with garden salad or Caesar salad or Chef's choice home-made soup, assorted pickled vegetables, fresh vegetable crudités with dip & assorted dessert squares

### CALIFORNIA WRAP BUFFET \$27 | person

Roasted turkey, fresh garden vegetables & cheese wrapped in a tortilla with honey dijon. Served with garden salad or Caesar salad or Chef's choice home-made soup, assorted pickled vegetables, fresh vegetable crudités with dip & assorted dessert squares

### ITALIAN BAKED CHEESE TORTELLINI BUFFET \$28 | person

Three cheese tortellini tossed in our home-style tomato sauce with button mushrooms & baby spinach, layered with cheese & baked. Served with freshly baked bread & butter, Caesar salad or mixed baby greens & assorted dessert squares

### PENNE CHICKEN TETRAZZINI BUFFET \$28 | person

Tender strips of grilled chicken tossed with mushrooms, vine ripe tomatoes & penne pasta in creamy garlic alfredo sauce. Served with freshly baked bread & butter, Caesar salad or heritage baby greens salad & assorted dessert squares

### THAI STIR-FRY BUFFET \$29 | person

Fresh stir-fried vegetables tossed in our tangy thai sauce with your choice of chicken or beef, served with basmati rice, heritage baby greens salad, freshly baked bread & assorted dessert squares

**Canned soft drinks can be added to any meeting for \$2 | person**



## LUNCH BUFFET MENU

Choose one of the following options served buffet style.

### SUMMER GRILL

\$22 | person

Your choice of burgers or grilled chicken breast, fresh bakery kaisers with assorted cheese & various garnishes & condiments. Served with fresh cut fries, caesar salad, assorted pickled vegetables & dessert squares

### BISTRO SUBS

\$22 | person

Assorted deli meats, cheese, tomato & lettuce on fresh baked Vienna bread. Served with garden salad or caesar salad or Chef's choice home-made soup; assorted pickled vegetables, fresh vegetable crudités & assorted dessert squares

### CALIFORNIA WRAPS

\$22 | person

Roasted turkey, garden fresh vegetables & cheese wrapped in a fresh flour tortilla with honey dijon. Served with garden salad or caesar salad or Chef's choice home-made soup; assorted pickled vegetables, fresh vegetable crudités & assorted dessert squares

### BAKED CHEESE TORTELLINI

\$23 | person

Three cheese tortellini tossed in our home-style tomato sauce with button mushrooms & baby spinach, layered with cheese & baked. Served with freshly baked bread, Caesar salad or heritage baby greens salad & assorted dessert squares

### PENNE CHICKEN TETRAZZINI

\$23 | person

Penne pasta & grilled chicken tossed with button mushrooms & vine ripe tomatoes in a creamy garlic alfredo sauce. Served with freshly baked bread, caesar salad or heritage baby greens salad & assorted dessert squares

### THAI STIR FRY

\$23 | person

Fresh stir-fried vegetables tossed in our tangy thai sauce with your choice of chicken or beef, served with basmati rice, heritage baby greens salad freshly baked bread & assorted 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

### CHICKEN PARMESAN

\$25 | person

Lightly breaded chicken breast smothered in our home-style marinara sauce & cheese, served alongside of penne marinara, freshly baked bread, caesar salad & assorted dessert squares

### HERB & GARLIC ROASTED CHICKEN

\$24 | person

Herb & garlic roasted chicken, served with penne pasta tossed in our zesty marinara sauce, Italian house salad, freshly baked bread & assorted dessert Squares



## BREAKFAST BUFFET

Freshly Baked Bread  
Scrambled Eggs  
Smoked Bacon  
Breakfast Sausages  
Home Fried Potatoes  
Seasonal Fresh Fruit  
Coffee & Juice Station  
with a selection of fruit juice, fresh coffee, black tea & assorted herbal teas

\$18 | Person (minimum 25 people)

## COLD DELI BUFFET

Chef's Choice Soup of the Day  
Your Choice of Two Salads

- Signature Caesar
- Rustic Potato
- Symphony Spinach
- Mixed Greens
- Greek Pasta
- Mediterranean Chickpea

Assorted Deli Meats & Sandwich Fillings  
Variety of Sliced Cheese  
Vegetable Crudités with Herb Dip  
Fresh Kaiser Rolls  
Lettuce, Tomatoes & Onions  
Pickled Vegetables  
Premium Condiments  
Assorted Squares  
Coffee Station  
with fresh coffee, black tea & assorted herbal teas

\$21 | Person (minimum 25 people)



## 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** \$31 | person

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

### **SPRINGFIELD COUNTRY BUFFET BRUNCH** \$38 | 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

### **MENU ENHANCEMENTS**

**Charcuterie Display** \$6.50 | person  
served with assorted crackers

**Smoked Salmon with Capers** \$2.50 | person  
served with cream cheese & assorted crackers

**Shrimp Cocktail Platter** \$3 | person  
cold tiger shrimp served with horseradish cocktail sauce

**Build Your Own Yogurt Parfait Bar** \$5 | person  
fresh yogurt with assorted fruit toppings & granola

**Mimosa Bar** \$7.50 | person  
served with assorted fruit juices with various garnishes

**Bloody Caesar Bar** \$7.50 | person  
served with various garnishes

**Deluxe Brunch Bar** \$13.50 | person  
complete mimosa & Caesar bar with various garnishes



## BRONZE 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 Striploin & Rich Beef Gravy  
Roasted Pork Loin with Caramelized Onions & Roasted Garlic  
Chicken Breast with a Mushroom & Spinach Parmesan Cream Sauce  
Tuscan Skillet Chicken with Oven Roasted Tomatoes & Cremini Mushrooms & Baby Spinach  
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 Dessert Squares  
Coffee & Tea

**\$34 | Person** (Minimum 30 ppl)





## 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  
Tuscan Skillet Chicken with Oven Roasted Tomatoes & Cremini Mushrooms & Baby Spinach  
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

\$39 | Person (Minimum 30 ppl)



## 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 Striploin & Rich Beef Gravy  
Roasted Pork Loin with Caramelized Onions & Roasted Garlic  
Chicken Breast with a Mushroom Spinach Parmesan Cream Sauce  
Tuscan Skillet Chicken with Oven Roasted Tomatoes & Cremini Mushrooms & Baby Spinach  
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

\$46 | Person (Minimum 30 ppl)



## 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 with a Mushroom Spinach Parmesan Cream Sauce  
Tuscan Skillet Chicken with Oven Roasted Tomatoes & Cremini Mushrooms & Baby Spinach  
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

\$51 | Person (Minimum 30 ppl)