Springfield Golf and Country Club

2054 Gordon Street, Guelph, Ontario N1L 1G6

Website: www.springfieldgolf.ca

Phone (519) 821-4655

Fax. (519) 821-5300

CATERING INFORMATION

Thank you for considering **Springfield Golf and Country Club** for your special event. The modern banquet facilities and the magnificent landscaped 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

<u>Room Charges – with a meal</u> (may vary according to function requirements)

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

Garden Gazebo Wedding \$700

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.

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.
- 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 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.
- 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 *fees subject to change

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

Pines Room: \$18.51 Tamarac Room: \$26.63 *fees subject to change

- 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.
- 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 \$3.75 each

Specialty Linen See Banquet Coordinator for Details

Wedding Decor Package\$100.00Projector & Screen\$65.00Screen Only\$15.00

Meeting Information

Room Charges:

 Tamarac
 \$300.00

 Pines
 \$200.00

Meeting Hours: Monday - Friday 8:00 am - 5:00 pm Room charges may vary according to meeting requirements *During Off Season and Closed Hours- must guarantee 25 people to Open*

Refreshments:

Continental Breakfast	\$5.50/ person
Includes assorted baked goods, fresh fruit, coffee, tea & fruit juices	
Coffee / Tea	\$1.50/ person
Fresh Fruit Juices	\$1.50/ person
Soft Drinks	\$1.77/ person
Muffins, Danish, Bagels	\$1.75/ person
Fresh Fruit	\$1.75/ person
Cookies	\$1.75/ person

Equipment and Services:

Power Point Projector & Screen	\$65.00	
Screen Only	\$15.00	
Lapel Microphone	\$50.00	
Flip Charts and Markers	\$20.00	
(Additional charges may apply depending on equipment availability)		
Photocopies – per copy	\$0.25	

All Day Meeting Package

All day meeting package includes

- Continental Breakfast of assorted breakfast pasties, coffee, tea & juices.
- Morning Break: Fresh fruit and replenished coffee, tea & juice.
- Afternoon Break: Fresh baked cookies & lemon iced tea & replenished coffee & tea

Lunch includes assorted soft drinks & your choice of one of the following buffets

Summer Grill \$24.99

Your choice of juicy ground chuck burgers <u>or</u> grilled chicken breast on fresh bakery Kaisers with assorted cheese & toppings. Served with french cut fries, Caesar salad, assorted pickled vegetables & squares for dessert.

Bistro Subs \$23.99

Assorted deli meats, cheese, tomato & lettuce stacked on freshly baked Vienna bread. Served with garden salad <u>or</u> Caesar salad or Chef's choice home-made soup. All options include assorted pickled vegetables, fresh vegetable crudité & assorted squares.

Assorted Deli Sandwich

\$23.99

Selection of deli sandwiches, served with garden salad <u>or</u> Caesar salad or Chef's choice home-made soup. All options include assorted pickled vegetables, fresh vegetable crudité & assorted squares.

California Wraps

\$23.99

Roasted turkey, fresh garden vegetables & cheese wrapped in a tortilla with honey Dijon. Served with garden salad <u>or</u> Caesar salad or Chef's choice home-made soup. All options include assorted pickled vegetables, fresh vegetable crudité & assorted squares.

Baked Tortellini \$24.99

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 squares.

Grilled Chicken Penne Florentine

\$24.99

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 mixed baby greens & assorted squares.

Oriental Stir-Fry

\$25.99

Fresh Stir-fried vegetables tossed in our tangy thai sauce your choice of (vegetarian, chicken or beef)
Served with freshly baked bread & butter, basmati rice & mixed baby garden salad & assorted squares.

Casual Buffet Menu

Choose one of the following options to be served buffet style.

Bistro Subs \$17.99

Assorted deli meats, cheese, tomato & lettuce on fresh baked Vienna bread. Served with garden salad <u>or</u> Caesar salad or Chef's choice home-made soup; assorted pickled vegetables, fresh vegetable crudité & assorted squares.

California Turkey Wrap

\$17.99

Roasted turkey, garden fresh vegetables & cheese wrapped in a fresh tortilla with honey Dijon. Served with garden salad <u>or</u> Caesar salad or Chef's choice home-made soup; assorted pickled vegetables, fresh vegetable crudité & assorted squares.

Summer Grill \$17.99

Your choice of juicy ground chuck burgers <u>or</u> grilled chicken breast on fresh bakery Kaisers with assorted cheese & toppings. Served with french cut fries, Caesar salad, assorted pickled vegetables & squares for dessert.

Baked Tortellini \$19.99

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 mixed baby greens & assorted squares.

Grilled Chicken Penne

\$19.99

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 mixed baby greens & assorted squares.

Thai Stir Fry \$19.99

Fresh Stir-fried vegetables tossed in our Szechuan stir-fry sauce (your choice of vegetarian, chicken or beef) Served with basmati rice, mixed baby greens salad & assorted squares.

Grilled New York Steak

\$21.99

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 squares.

Chicken Parmesan

\$21.99

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

Fish & Chips

\$21.99

Beer battered haddock & french cut fries served with freshly baked bread mixed baby greens, creamy coleslaw, assorted pickled vegetables & our in house made tartar sauce. Assorted squares for dessert.



(Minimum 25 people) \$18.99/Person

Choose 2 Salad Options

Signature Caesar Symphony Spinach Mixed Greens Greek pasta Rustic Potato

Chef's Choice Soup of the Day

Assorted Deli-Meats & Sandwich Fillings

Assorted Cheese

Fresh Vegetable Crudités with Herb Dip

Fresh Kaiser Rolls & Freshly Baked Bread

Lettuce, Tomatoes & Onions

Pickled Vegetables

Premium Condiments

Assorted Squares

Coffee & Tea

Breakfast Buffet

(Minimum 25 people)

Fresh Baked Bread

Scrambled Eggs

Hickory Smoked Bacon

Breakfast Sausages

Savory Home fried Potatoes

Seasonal Fresh Fruit

Coffee, Tea & Assorted Fruit Juice

\$15.99/person



(Minimum 30 People)

\$25.99 per person

Fresh Baked Bread Display

Freshly baked breads & Assorted Breakfast Pastries

Salad Selections (choose two)

Signature Caesar

Mixed Greens

Rustic Potato

Greek Pasta

Symphony Spinach

Fresh Vegetable Crudités with Herb Dip

Pickled Vegetables

Imported & Domestic Cheese & Fruit Display

Assorted Squares

Vegetable Frittata

Eggs, seasonal vegetables & aged cheddar cheese

Hickory Smoked Bacon

Debrazzini Sausage

Savory Home fried Potatoes

Baked Tortellini

Three-cheese Tortellini tossed in our home style Tomato sauce & baked with spinach, mushrooms & Italian cheese

Coffee, Tea & Juice

Brunch Additions

Belgian waffles with fresh berries & maple syrup... add \$4/pp Oven roasted striploin finished with rich beef gravy... add \$6/pp



Freshly Baked Bread & Dairy Butter

Salad Selections (choose two)

*Signature Caesar

*Mixed Greens

*Rustic Potato

*Greek Pasta

*Symphony Spinach

Hot Selections

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

Choose One Option from this Section

Cracked Pepper Rubbed Roasted Striploin & Rich Beef Gravy Roasted Pork Loin with Caramelized Onions & Roasted Garlic Chicken Breast Supreme Finished with Spinach & Parmesan Cream Sauce Salmon In Puff Pastry with White Wine Dill Cream Sauce

Choose One Option from this Section

Penne Alfredo with Vine-ripened Tomatoes, Mushrooms & Baby Spinach
Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Italian Cheese
Applewood Smoked Cheddar Mac & Cheese with Smoked Bacon & Panko Bread Crumbs
Fresh Stir-fry Vegetables & Shanghai Noodles in a Tangy Thai Sauce
Wicked Thai Stir fry Simmered in a Mild Curry Sauce Served with Basmati Rice

<u>Dessert</u>

Assorted Dessert Squares Coffee & tea



Freshly Baked Bread & Dairy Butter

Salad Selections (choose two)

*Signature Caesar

*Mixed Greens

*Rustic Potato

*Greek Pasta

*Symphony Spinach

Cold Trays

Fresh Vegetable Crudité Assorted Pickled Vegetables Assorted Cheese & Crackers

Hot Selections

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

Choose One Option from this Section

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

Choose One Option from this Section

Penne Alfredo with Vine-ripened Tomatoes, Mushrooms & Baby Spinach Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Italian Cheese Applewood Smoked Cheddar Mac & Cheese with Smoked Bacon & Panko Bread Crumbs Fresh Stir-fry Vegetables & Shanghai Noodles in a Tangy Thai Sauce Wicked Thai Stir fry Simmered in a Mild Curry Sauce Served with Basmati Rice

Dessert

Assorted Tortes & Cheesecakes Fresh Fruit Display Coffee & Tea



Freshly Baked Bread & Dairy Butter

Salad Selections (choose three)

*Signature Caesar

*Mixed Greens

*Rustic Potato

*Greek Pasta

*Symphony Spinach

Cold Trays

Fresh Vegetable Crudité Assorted Pickled Vegetables Assorted Cheese & Crackers

Seafood Trays

Smoked Salmon & Capers
Jumbo Shrimp & Cocktail Sauce

Hot Selections

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

Choose One Option from this Section

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

Choose Two Option from this Section

Penne Alfredo with Vine-ripened Tomatoes, Mushrooms & Baby Spinach Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Italian Cheese Applewood Smoked Cheddar Mac & Cheese with Smoked Bacon & Panko Bread Crumbs Fresh Stir-fry Vegetables & Shanghai Noodles in a Tangy Thai Sauce Wicked Thai Stir fry Simmered in a Mild Curry Sauce Served with Basmati Rice

Dessert

Assorted Tortes & Cheesecakes Fresh Fruit Display Coffee & Tea



Freshly Baked Bread & Dairy Butter

Salad Selections (choose three)

*Signature Caesar

*Mixed Greens

*Rustic Potato

*Greek Pasta

*Symphony Spinach

Cold Trays

Fresh Vegetable Crudité Assorted Pickled Vegetables Assorted Cheese & Crackers

Seafood Trays

Smoked Salmon & Capers
Jumbo Shrimp & Cocktail Sauce

Hot Selections

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

Choose Two Option from this Section

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

Choose Two Option from this Section

Penne Alfredo with Vine-ripened Tomatoes, Mushrooms & Baby Spinach Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Italian Cheese Applewood Smoked Cheddar Mac & Cheese with Smoked Bacon & Panko Bread Crumbs Fresh Stir-fry Vegetables & Shanghai Noodles in a Tangy Thai Sauce Wicked Thai Stir fry Simmered in a Mild Curry Sauce Served with Basmati Rice

<u>Dessert</u>

Assorted Tortes & Cheesecakes Fresh Fruit Display Coffee & Tea