



## THE LINKS AT SPRUCE GROVE 2019 WEDDING PACKAGE

WE ARE COMMITTED TO MAKING YOUR EVENT SPECIAL AND MEMORABLE. WE TAKE PRIDE IN EACH EVENT WE HOST, AND ARE CONFIDENT THAT YOU AND YOUR GUESTS WILL HAVE AN UNFORGETTABLE EXPERIENCE WITH US.



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### BANQUET FACILITY

CONVENIENTLY LOCATED JUST 15 MINUTES WEST OF EDMONTON, OUR BANQUET FACILITY CREATES AN INVITING ATMOSPHERE WITH AN IMPRESSIVE VIEW OF OUR 18-HOLE CHAMPIONSHIP GOLF COURSE.

NEWLY RENOVATED AND FULLY AIR-CONDITIONED, OUR BANQUET FACILITY CAN ACCOMMODATE UP TO 160 GUESTS AND IS COMPLETE WITH A WOOD BURNING FIREPLACE, TVS AND SOUND SYSTEM.

BOOK NOW AND LET OUR PROFESSIONAL, FULL-SERVICE CATERING STAFF ASSIST YOU WITH YOUR SPECIAL EVENT!





RENTAL INFORMATION

BANQUET FACILITY RENTAL \$600  
 50 – 160 PEOPLE

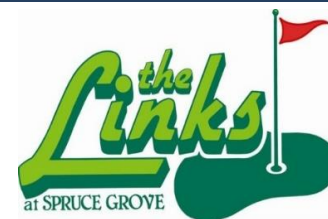
RENTAL INCLUDES

- PROFESSIONAL CATERING STAFF
- LINENS, NAPKINS
- PODIUM, SPEAKERS, MICROPHONE
- 5' ROUND TABLES (SEATS MAX 8)
- FULL BAR | BARTENDERS
- TELEVISIONS, AUDIO, WIFI
- WOOD BURNING FIREPLACE
- AIR CONDITIONING
- PLATES, CUTLERY, GLASSWARE
- 4', 6', 8' RECTANGLE TABLES
- ACCESS TO OUTDOOR PATIO

ADDITIONAL RENTALS

CORKAGE FEE | PER BOTTLE OF WINE \$15  
 CAKE CUTTING | PLATING SERVICE \$50  
 ON-SITE CEREMONY \$250  
 BUTLERED WINE SERVICE | PER HOUR \$25 | PER HOUR  
 PROJECTOR AND SCREEN \$75  
 DANCE FLOOR \$200





**BAR SERVICE OPTIONS (SELECT ONE)**  
**(ALL ALCOHOL MUST BE PURCHASED FROM THE LINKS)**

- CASH BAR** CUSTOMERS PURCHASE THEIR OWN DRINKS AT OUR BAR WITH CASH OR CREDIT CARD.
- HOST BAR** ALL DRINKS ARE CHARGED TO THE EVENT ACCOUNT WITH AN ADDED 15% GRATUITY.
- TICKETS** TICKETS ARE GIVEN OUT TO EACH GUEST BY THE COORDINATOR AND REDEEMED AT OUR BAR FOR DRINKS. THE BAR TAB IS ADDED UP AND CHARGED TO THE EVENT ACCOUNT WITH AN ADDED 15% GRATUITY.
- TOONIE BAR** GUESTS PAY OUR BARTENDER \$2 PER SINGLE 1OZ DRINK. THE REMAINDER OF THE BAR TAB IS ADDED UP AND CHARGED TO THE EVENT ACCOUNT WITH AN ADDED 15% GRATUITY.

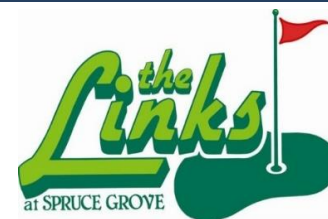
**BEVERAGE PRICES**

DOMESTIC BEER	\$6	LIQUEURS 1OZ	\$6.50
BOTTLED BEER   COOLERS	\$6.50	COCKTAILS 1OZ	\$6.50
HOUSE WINE BOTTLE	\$29	NON-ALCOHOL BEER	\$5.25
HOUSE WINE 6OZ	\$7.50	REFILLABLE POP	\$3
HOUSE HI-BALLS 1OZ	\$6	JUICE	\$3
PREMIUM HI-BALLS 1OZ	\$6.50		

*PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.*

IF YOU REQUIRE A SPECIFIC TYPE OF BEVERAGE THAT IS NOT LISTED ABOVE, PLEASE LET US KNOW IN ADVANCE SO THAT WE MAY BE ABLE TO BRING IT IN FOR YOU.





ENTRÉE (SELECT ONE)

- CARVED PRIME RIB WITH HORSERADISH, RED WINE JUS \$45
- GRILLED CHICKEN BREAST WITH SEAFOOD HERB WHITE WINE CREAM SAUCE \$40
- CARVED ROAST HIP OF BEEF WITH YORKSHIRE PUDDING & GRAVY \$40
- ROAST TURKEY WITH STUFFING, CRANBERRY & GRAVY \$40
- GRILLED ATLANTIC SALMON WITH FRESH MANGO SALSA \$41
- ROASTED PORK TENDERLOIN WITH CARAMELIZED ONION & FIG GLAZE \$38
- 8OZ AAA STRIPLOIN STEAK & GRILLED ATLANTIC SALMON \$42
- BBQ CHICKEN BREAST & BABY BACK PORK RIBS \$41

INCLUDED WITH ENTRÉE

- CHOICE OF POTATO, VEGETABLE & THREE SALADS
- FRESH BUNS & BUTTER
- ASSORTED PICKLES, OLIVES & CONDIMENTS
- SEASONAL FRESH FRUIT PLATTER
- VARIETY OF DESSERTS & PASTRIES
- FRESH BREWED COFFEE & GOURMET TEAS

PRICES ARE PER PERSON.  
 PRICES DO NOT INCLUDE GST OR 15% GRATUITY.  
 KIDS AGED 5-10 ½ PRICE.  
 KIDS UNDER 5 NO CHARGE.  
 PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

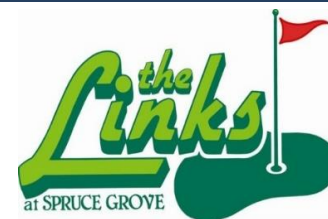
POTATO | RICE (SELECT ONE)

- YUKON GOLD BUTTERMILK MASHED POTATOES
- BAKED RUSSET POTATO WITH ALL THE FIXINGS
- ROASTED BABY RED POTATOES
- POTATOES AU GRATIN
- STEAMED MEDLEY OF RICE & GRAINS

VEGETABLES (SELECT ONE)

- MAPLE GINGER GLAZED CARROTS
- ROASTED MEDLEY OF FRESH VEGETABLES
- GREEN BEANS WITH ROAST GARLIC & HERBS
- MINTED PEAS & PEARL ONIONS
- BROCCOLI FLORETS WITH SESAME
- SWEET CORN WITH BUTTER & PEPPER
- BRUSSEL SPROUTS WITH CARAMELIZED ONION

FOR A UNIQUE MEAL, WORK WITH OUR EXECUTIVE CHEF TO CREATE THE PERFECT MENU FOR YOU AND YOUR GUESTS.



#### SALADS (SELECT THREE)

- MARINATED VEGETABLE SALAD
- TOSSED BABY GREENS WITH ASSORTED DRESSINGS
- CAESAR SALAD
- ASIAN NOODLE SALAD
- GREEK SALAD
- POTATO SALAD
- SOUTHWEST COLESLAW
- ITALIAN PASTA SALAD
- TOMATO & RED ONION SALAD
- SPINACH, MUSHROOM & PECAN SALAD
- BROCCOLI & MANDARIN SALAD

#### ADDITIONAL MENU ITEMS

\$6 PER PERSON

- HONEY GLAZED HAM
- GRILLED CHICKEN BREAST WITH MUSHROOM TARRAGON SAUCE
- POACHED SALMON WITH LEMON DILL SAUCE
- SWEDISH MEATBALLS

\$4 PER PERSON

- PEROGIES WITH BACON & ONION
- VEGETARIAN CABBAGE ROLLS
- ADDITIONAL VEGETABLE SELECTION

#### MIDNIGHT LUNCH OPTIONS

**ONLY AVAILABLE WITH PURCHASE OF ENTRÉE**

\$11 PER PERSON

#### TRADITIONAL LUNCH

- SELECTION OF FRESH BAKED BREADS & WRAPS
- COLD CUT PLATTER: HAM, TURKEY, ROAST BEEF
- MEDLEY OF CHEESES
- ASSORTED PICKLES, OLIVES & CONDIMENTS
- FRESH VEGETABLES & DIP
- SEASONAL FRESH FRUIT
- ASSORTED DESSERT SQUARES

#### POUTINE BAR

- SELECTION OF FOUR TYPES OF FRIES
- TWO KINDS OF GRAVIES
- TWO CHEESE VARIETIES
- ASSORTMENT OF CONDIMENTS

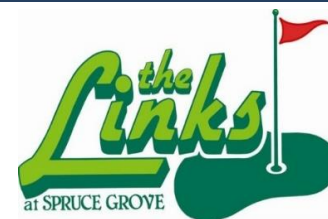
#### APPETIZER BAR

TRIO OF APPETIZERS:

- CHICKEN WINGS
- MINI YORKSHIRE PUDDINGS
- BONELESS DRY RIBS
- ASSORTMENT OF CONDIMENTS

#### SLIDER BURGERS & FRIES

- MINI BEEF BURGERS
- SEASONED FRIES
- ASSORTMENT OF CONDIMENTS



CONTRACT | TERMS & CONDITIONS

**(PLEASE INITIAL EACH LINE)**

YOUR FINAL MENU SELECTION ALONG WITH ANY DIETARY RESTRICTIONS SHOULD BE CONFIRMED AT LEAST 10 DAYS PRIOR TO YOUR EVENT.

**INITIAL** \_\_\_\_\_

COMPLYING WITH THE PROVINCIAL HEALTH REGULATIONS, THE LINKS AT SPRUCE GROVE WILL BE THE SOLE SUPPLIER OF FOOD WITH THE EXCEPTION OF WEDDING CAKES | CUPCAKES; THE REMOVAL OF ANY UNCONSUMED FOOD FROM THE LINKS IS PROHIBITED.

**INITIAL** \_\_\_\_\_

FINAL NUMBERS OF GUESTS ARE REQUIRED 5 DAYS PRIOR TO YOUR EVENT.

**INITIAL** \_\_\_\_\_

A NON-REFUNDABLE DEPOSIT OF \$2000 IS REQUIRED TO HOLD AND CONFIRM THE DATE OF EVENT.

**INITIAL** \_\_\_\_\_

PAYMENT IN FULL IS REQUIRED NO LATER THAN 5 DAYS BEFORE THE EVENT. THE INITIAL \$2000 DEPOSIT WILL BE SUBTRACTED FROM THE FINAL PAYMENT.

**INITIAL** \_\_\_\_\_

BILLING IS BASED ON FINAL NUMBERS OR NUMBER OF GUESTS, WHICHEVER IS GREATER. A 15% BANQUET GRATUITY AND 5% GST WILL BE APPLIED TO ALL FOOD INVOICES.

**INITIAL** \_\_\_\_\_

A 15% BANQUET GRATUITY AND 5% GST WILL BE APPLIED TO ALL BAR INVOICES INCLUDING TOONIE, TICKET AND HOST BARS. ADDITIONAL "TIP JARS" FOR BARTENDERS WILL BE DISCUSSED PRIOR TO YOUR EVENT.

**INITIAL** \_\_\_\_\_

IN THE CASE OF WINE CORKAGE, THE CLIENT WILL PROVIDE THE WINE AND THE LINKS WILL OPEN AND PLACE BOTTLES ON TABLES. A \$15/PER BOTTLE WILL BE ADDED TO THE CLIENT'S FINAL INVOICE.

**INITIAL** \_\_\_\_\_

THE LINKS IS NOT RESPONSIBLE FOR ANY DAMAGE OR LOSS OF PROPERTY BROUGHT IN BY THE CLIENT AND LEFT ON THE PREMISES BEFORE AND AFTER THE EVENT.

THE CLIENT IS RESPONSIBLE FOR ANY DAMAGE CAUSED BY THEMSELVES OR THEIR GUESTS. THE PERSON SIGNING THE CONTRACT SHALL ASSUME ALL RESPONSIBILITY FOR THE EVENT.

**INITIAL** \_\_\_\_\_

ALL ITEMS BELONGING TO THE EVENT ARE TO BE REMOVED BY THE CLIENT FOLLOWING THE END OF THE EVENT.

**INITIAL** \_\_\_\_\_



CLIENTS ARE RESPONSIBLE FOR THEIR OWN SET UP, INCLUDING; LINEN, CUTLERY, NAPKINS, CENTER PIECES, WINE GLASSWARE, DECORATIONS, ETC.

**INITIAL** \_\_\_\_\_

THE USE OF CONFETTI, GLITTER, OPEN CANDLES, FEATHER BOAS, STRAW, ETC. ARE NOT PERMITTED IN THE FACILITY. ANY EXTRA CLEAN-UP COSTS DUE TO THESE ITEMS WILL BE BILLED TO THE CLIENT.

**INITIAL** \_\_\_\_\_

IN ACCORDANCE WITH THE ALBERTA GAMING AND LIQUOR COMMISSION, ALL ALCOHOL MUST BE PURCHASED THROUGH THE LINKS AND IS NOT PERMITTED TO BE REMOVED FROM THE LINKS BANQUET FACILITY.

IN ACCORDANCE WITH THE ALBERTA GAMING AND LIQUOR COMMISSION, NO OUTSIDE ALCOHOL IS PERMITTED.

**INITIAL** \_\_\_\_\_

LAST CALL FOR ALCOHOL SERVICE IS MIDNIGHT. GUESTS ARE EXPECTED TO VACATE THE PREMISES BY 1AM. IF THERE ARE LESS THAN 10 GUESTS LEFT AT THE EVENT, THE LINKS AT SPRUCE GROVE STAFF RESERVES THE RIGHT TO DO LAST CALL.

**INITIAL** \_\_\_\_\_

REHEARSALS ARE PERMITTED, HOWEVER, THE CLIENT IS DIRECTLY RESPONSIBLE FOR ANY CLEAN-UP NECESSARY AND A CHARGE OF \$200 WILL BE APPLIED TO THE CLIENT'S BILL IF THE LINKS IS REQUIRED TO CLEAN UP.

**INITIAL** \_\_\_\_\_

IN ACCORDANCE WITH THE ALBERTA GAMING AND LIQUOR COMMISSION, THE LINKS STAFF SHALL REFUSE SERVICE TO INTOXICATED PATRONS.

**INITIAL** \_\_\_\_\_

**THE UNDERSIGNED HAS READ AND AGREED TO THE ABOVE TERMS AND CONDITIONS**

**PRINT NAME**

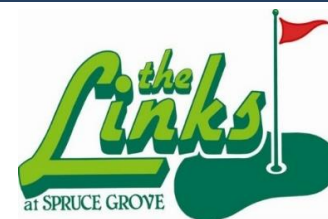
\_\_\_\_\_

**SIGNATURE**

X \_\_\_\_\_

**DATE**

\_\_\_\_\_



**FILL OUT THIS FORM TO BEGIN PLANNING YOUR SPECIAL EVENT**

DATE OF EVENT	_____	TIME	_____
FACILITY RENTAL FEE	\$600 _____	NAME ON INVOICE	_____
CONTACT PERSON	_____	PHONE #	_____
NUMBER OF ADULTS (INCLUDING HEAD TABLE)	_____	KIDS (5-10)	_____
KIDS (UNDER 5)	_____		

**TIMING DETAILS**

ONSITE CEREMONY	YES _____	NO _____	START TIME	____:____
DOORS OPEN	____:____		BAR SERVICE	____:____
DINNER SERVICE	____:____		MIDNIGHT LUNCH	____:____
DJ ARRIVAL	____:____			
PHOTOGRAPHER	____:____		HEAD TABLE # OF PEOPLE	_____

TABLE HOUSE WINE	YES _____	NO _____
BUTLERED WINE SERVICE   \$25/HR	START TIME ____:____	END TIME ____:____
CAKE CUTTING   PLATING SERVICE	YES _____	NO _____
LINEN: TABLE CLOTH COLOR	_____	NAPKIN COLOR _____

SPECIAL DIETARY INSTRUCTIONS (CELIAC | VEGETARIAN | ALLERGIES)

\_\_\_\_\_

AV REQUIREMENTS | OTHER

\_\_\_\_\_





NON-REFUNDABLE WITHIN 60 DAYS OF EVENT  
DEPOSIT AMOUNT: \$2000

METHOD OF  
PAYMENT

DEBIT

VISA

MASTERCARD

AMEX

CARD # \_\_\_\_\_ EXPIRY \_\_\_\_ / \_\_\_\_

CVC # (3 DIGITS ON BACK OF CARD) \_\_\_\_\_

DATE \_\_\_\_\_

PRINT NAME \_\_\_\_\_

SIGNATURE X \_\_\_\_\_

INVOICE INFORMATION

DATE OF EVENT \_\_\_\_\_

NAME ON INVOICE \_\_\_\_\_

ADDRESS \_\_\_\_\_

POSTAL CODE \_\_\_\_\_

PHONE \_\_\_\_\_ CELL \_\_\_\_\_

EMAIL \_\_\_\_\_

**FOR ANY ADDITIONAL INFORMATION OR QUESTIONS ON HOW TO BOOK, PLEASE VISIT [WWW.LINKSGOLFCOURSE.COM](http://WWW.LINKSGOLFCOURSE.COM) OR CONTACT US:**

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BANQUET FACILITY LAYOUT

