

The Links Banquet Package 2024



What we Offer

The Links Golf Course is the smart choice to deliver exceptional food and service to your next Event. Whether it's for a corporate meeting, wedding reception or lunch for 8, The Links creative culinary options are sure to delight. We at the Links have distinguished ourselves as a leader in special events, serving Spruce Grove, Edmonton and surrounding areas for over fifth teen years. We offer a modern, newly renovated banquet facility with seating up to 180 guests. Perfect for hosting Christmas Parties, Birthday dinners, Cocktail receptions, Celebrations of life and Weddings. Our private meeting room can accommodate up to fourteen people ideal for that small business meeting. Both the Grill and Banquet room have their own stone Fireplace with large picture windows to take in the views of the Golf course. We pride ourselves on customizing menus to fit your budget and theme, while providing our proven customer service.



Appointments can be arranged for a tour of our banquet facilities. Please contact Shawna Lauinger Food and Beverage Manager.

slauinger@melcor.ca

Phone : 780.962.4653 , Ext 301

Breakfast Menu

The Links Breakfast

22 Per Person

Scrambled Eggs
Applewood Smoked Bacon
Maple Pork Sausage
Seasoned Hash Browns
Buttermilk Pancakes
Assorted Danish's, Muffins & Croissants
Fresh Fruit Platter
Assorted Chilled Juices
Coffee and Gourmet Teas

Continental Breakfast

12 Per Person

Assorted Muffins
Danishes and Strudels
Croissants with a Variety of Jams
Vanilla yogurt with Granola
Fresh Fruit Platter
Chilled Juices
Coffee and Gourmet Teas

Breakfast Sandwiches

11 Per Person

Fried Eggs
Grilled Ham or Bacon
Shredded Mixed Cheese
Toasted Brioche Buns
Assorted chilled Juices
Coffee and Gourmet Teas

**Prices are subject to a 18% Gratuity and G.S.T
Pricing is subject to change without notice**

PROTEIN

CARVED PRIME RIB WITH HORSERADISH, RED WINE JUS	51
GRILLED CHICKEN BREAST WITH HERB CREAM SAUCE	44
CARVED ROAST HIP OF BEEF WITH YORKSHIRE PUDDING & GRAVY	45
ROAST TURKEY WITH STUFFING, CRANBERRY & GRAVY	44
GRILLED ATLANTIC SALMON WITH FRESH MANGO SALSA	46
ROASTED PORK TENDERLOIN WITH CARAMELIZED ONION & FIG GLAZE	43
8OZ AAA STRIPLOIN STEAK & GRILLED ATLANTIC SALMON	48
BBO CHICKEN BREAST & BABY BACK PORK RIBS	47

HOT

POTATO | RICE (SELECT ONE)

YUKON GOLD BUTTERMILK MASHED
POTATO

BAKED RUSSET POTATO WITH ALL THE
FIXINGS

ROASTED BABY RED POTATOES

POTATOES AU GRATIN

STEAMED MEDLEY OF RICE AND GRAINS

Vegetables (Select One)

Sweet Corn with Butter and Pepper

Maple Glazed Carrots

Brussel Sprouts with Caramelized
Onions

Broccoli Florets with Sesame Seeds

Medley of Fresh Roasted
Vegetables

Cold (Included with Buffet)

Two Salads

Buns and Butter

Assorted Pickles, Olives, Condiments

Assorted Desserts

Seasonal Fresh Fruit Tray

Coffee and Tea

* All menu prices are subject to an 18% Service Charge & 5% GST

**All prices are subject to change without notice

Appetizer Menu

- Sweet and Sour Meatballs
- Spinach Dip with Pita Chips
- Spring Rolls with Citrus Plum Sauce
- Bruschetta with Parmesan Crostini
- Stuffed Tomato with Seafood
- Spanakopita with Tzatziki
- Flatbread
- Pot Stickers with Ponzi
- Broccoli and Cheese Mini Quiche
- Assorted Canapes
 Brie and Pecan, Olive Tapenade, Smoked Salmon
- Chicken and Beef Satay Skewers
- Bacon Wrapped Scallops
- Cheese and Crackers
- Vegetables and dip
- Fruit Platter

If you do not see an option that will complement your party, our Food and Beverage Team can work with you to create the perfect appetizers for you and your guests.

* All menu prices are subject to an 18% Service Charge & 5% GST

**All prices are subject to change without notice

Lunch Menu

Soup and Sandwich 19 Per Person

2 Soups

Variety of Sandwiches and Wraps

Lasagna Bolognaise 21 Per Person

Three Cheese Garlic Toast

Caesar Salad

Grilled Chicken 24 Per Person

Mushroom , White Wine, Tarragon Sauce

Roasted Medley of Vegetables

Spinach , Mushroom, and Pecan Salad

Assorted Buns and Butter

Steak Sandwich 28 Per Person

Herb Roasted Potatoes

Three Cheese Garlic Toast

Marinated Vegetable Salad

Grilled Atlantic Salmon 28 Per Person

Medley of Rice and Grains

Broccoli Mandarin Salad

Hamburger or Pulled Pork 24 Per Person

Asian Coleslaw

Cheese, Tomato, Pickle and Onion Garnish

Variety of Condiments

Included with Lunch Option
Gourmet Coffee and Tea

All menu prices are subject to an 18% Service Charge & 5% GST

**All prices are subject to change without notice

Wine List

White by the Bottle

Chardonnay	Peller Estates32
Pinot Grigio	Peller Estates30
Pinot Grigio	Satori45
Moscato	Yalumba.....	45
Sauvignon Blanc	Oxford Landing	32
Sauvignon Blanc	Twin Island42
Gewurztraminer	Dirty Laundry42
Riesling VOA	Henry of Pelham42

Red by the Bottle

Cabernet Sauvignon	Peller Estates.....	30
Merlot	Peller Estates30
Cabernet sauvignon	Oxford Landing	32
Cabernet Sauvignon	Weinert42
Cabernet Sauvignon	Luigi Bosca	...41
Malbec	Luigi La Linda40
Malbec	Luigi Bosca48
Cabernet Merlot	Henry of Pelham	. 42

Bar

Host / Cash Bar

Standard

	Cash	Host
Highballs	6.25	5.50
Cocktails	6.75	6.25
Domestic Beer	6.25	5.75
House Wine	7.50	7.00
Glass Pop/Juice	2.50	1.50

Premium

	Cash	Host
Imported Beers	6.75	6.25
Coolers	7.00	6.50
Premium Liquors	6.75	6.25
Liqueurs	7.00	6.50

Host Bar Pricing is subject to a 18% service charge and GST.
Bar service ends at 1:00am

Liquor and Beer

House Liquor

Highwood Rye
Smirnoff Vodka
Captain Morgan White Rum
Captain Morgan Spiced Rum
Gordons Gin
Jose Curevo

Premium Liquor

White Owl Rye
Crown Royal
Grey Goose Vodka
Smirnoff Flavored Vodkas
El Tequileno Reposado
Tanqueray Gin
Fireball
Howler Head
Bulleit Bourbon
Glenfar Clays 12,15,19 year

Liqueurs

Baileys
Kahlua
Grand Marnier
Disaronno
Southern Comfort
Peach Schnapps
Peppermint Schnapps
Bols Butter Ripple Schnapps
Bols Root beer Schnapps
Raspberry Sour Puss
Green Apple Sour Puss
Bold Blue Curacao
Bols Crème de Cacao
Bols Crème de Banana

Domestic Beer

Budweiser
Bud Light
Coors Light
Kokanee
Moosehead

Premium Beer Tall Cans

Bud Light Lime
Coors Banquet
Corona
Heineken
MGD
Stella

Sea Change Beers
Angry Orchard
Guinness
Steigl Radler

Coolers

Motts Caesar - Assorted
Smirnoff Ice - Assorted
Nutrls - Assorted

Contract

(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 BUSINESS DAYS PRIOR TO YOUR EVENT.

INITIAL _____

A NON-REFUNDABLE DEPOSIT OF \$1500 IS REQUIRED TO HOLD AND CONFIRM THE DATE OF EVENT.

INITIAL _____

PAYMENT IN FULL IS REQUIRED NO LATER THAN 2 DAYS BEFORE THE EVENT. THE INITIAL \$1500 DEPOSIT WILL BE SUBTRACTED FROM THE FINAL PAYMENT.

INITIAL _____

BILLING IS BASED ON FINAL NUMBERS OR NUMBER OF GUESTS, WHICHEVER IS GREATER. A 18% BANQUET GRATUITY AND 5% GST WILL BE APPLIED TO ALL FOOD INVOICES.

INITIAL _____

A 18% 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 _____

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 _____

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

INITIAL _____

Contract

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 _____

In signing this contract, the client acknowledges and accepts that The Links terms and conditions have been read and fully understood and agrees to be bound by said contract and provisions hereafter.

Name _____

Signature _____

Date: _____

Agreement

Event Name _____

Event Date: _____

Type of Event: _____

Anticipated Number of Guests: _____

Time Required: _____

Room(s) Required: Banquet Room Private Board Room Ceremony Area

Primary Contact Name(s): _____

Phone Number(s): _____

Email Address(s): _____

Billing Information

Name: _____

Address: _____

City/Province/Postal Code: _____

Phone Number: _____

Email Address: _____

Cardholder Information A non-refundable advance deposit is required to guarantee event space and will be applied to the **final** invoice. 50% of the interim costs must be paid 7 days prior to the event, with the balance due upon receipt of the **final** invoice. The **final** balance will be charged to the credit card on **file** unless alternative arrangements have been made.

Total Deposit Submitted: _____ (minimum \$1500.00)

Payment Method: Visa Mastercard AMEX Cash

Card Number: _____ Expiry Date: _____

Name of Cardholder: _____

Signature of Cardholder: _____

Date Signed: _____

I hereby authorize the above noted to be processed on my Credit Card. I understand that my Credit Card is the guarantee for the Banquet Space, and I am responsible for any charges or damages incurred. I acknowledge and accept the advance deposit is