

Weddings

At

Lynx Ridge
Golf Club



Welcome to the Clubhouse at Lynx Ridge

Thank you for your interest in Lynx Ridge Golf Club. This package contains information I hope you will find useful when planning your event.

If you have any special requests along the way, please do not hesitate to ask.

Perfectly positioned in the North West of Calgary on a ridge overlooking the beautiful Lynx Ridge golf course, our clubhouse features spectacular views of the Bow River Valley, the Rocky Mountains and downtown Calgary. We are open year-round for special events and the scenery is equally beautiful summer or winter. If the views aren't enough, the clubhouse features three fireplaces, a large dance floor, vaulted ceilings and a gorgeous patio.

The suggested menus included with this package are only the beginning. Our award winning chef will happily customize your meal (upon approval) to meet your special needs.

Our event coordinator will meet with you to assist in preparations for your wedding or banquet. We can recommend florists, photographers, decorators and DJ's to help make your special day complete.

If you have any further questions or concerns please contact:

Agata Jumaga
Food & Beverage Manager
403-930-7365
agata@lynxridge.com



ROOMS

ROOM	CAPACITY	COST
Lounge	50	\$300.00
Ridge Room	40	\$300.00
Vista Room	120	\$600.00
Vista & Ridge Rooms *Lynx Lair included	140	\$900.00
Lounge, Vista & Ridge Rooms *Upon Approval	160	\$1200.00



Ridge Room

ROOMS (cont`d)

A room rental will be in effect according to the prices listed in the rooms chart . A room rental may be waived upon written approval from management if a function is taking place during a certain time of the year, or a certain day, or night of the week. If a room rental has been waived then it must be made note of on the booking contract at time of signing.

Room rental will include the use of a microphone and podium. Lynx Ridge will also supply white skirting for the buffet table, head table, cake table, and guest book table. White/ivory or black table clothes and a variety of colored linen napkins are available to choose from at no additional cost.

Set-up : When a wedding is booked at Lynx Ridge, it is guaranteed that the host is welcome to come set-up as early as possible day of. Permission to set-up is also quite often granted the night before, if there is no event booked.

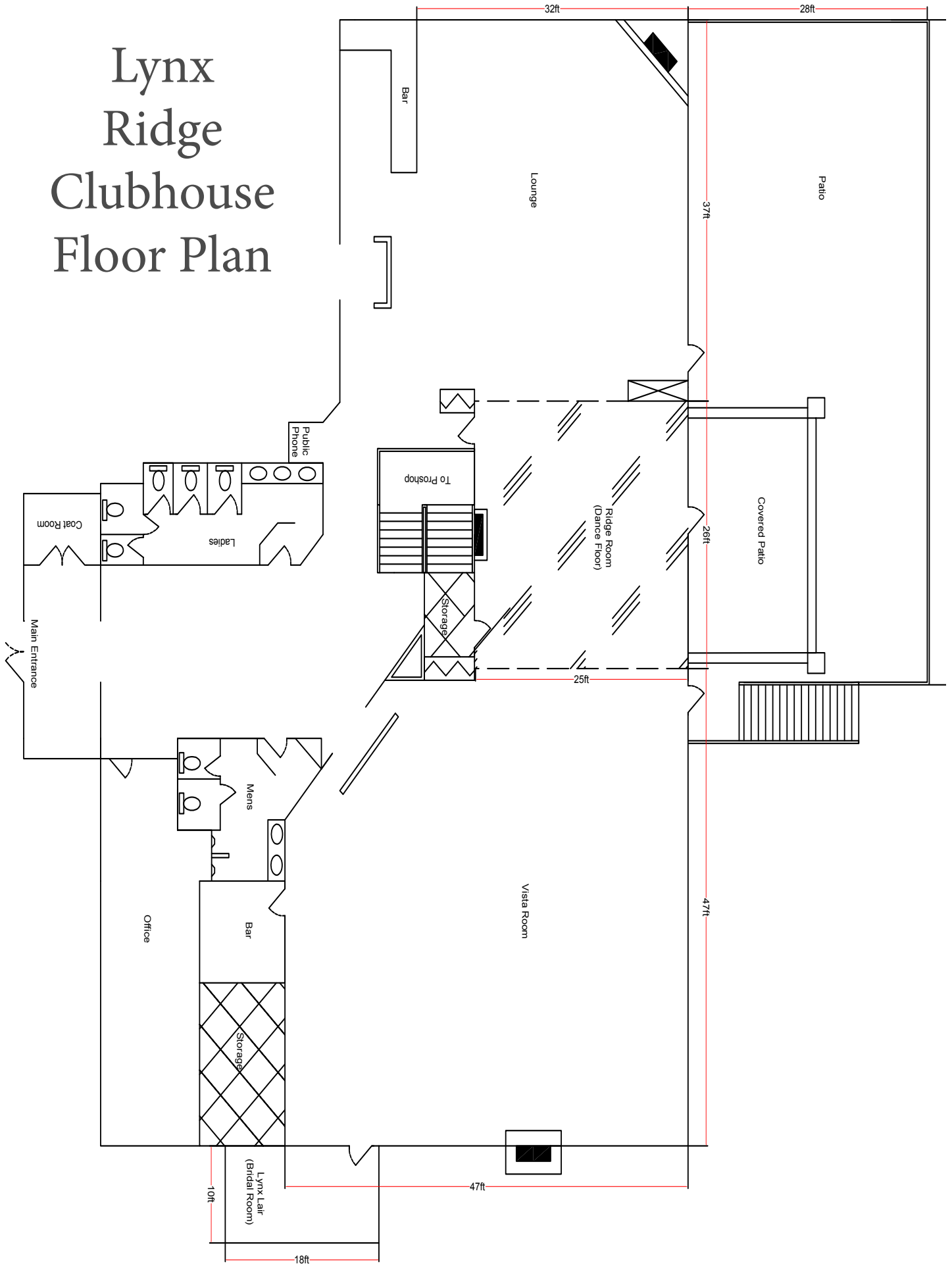
We are also pleased to guarantee that your wedding will be the only one taking place here on your special day

NOTE: An additional charge of \$400.00 will apply if extensive set-up is required or if the room is to be set up more than once. Room rental prices are subject to an 18% gratuity and GST.

Projection screen \$50
LCD hi-definition projector \$100
Extension and AV cords – no charge



Lynx Ridge Clubhouse Floor Plan



CEREMONIES

There will be a \$750 fee for any ceremony held at Lynx Ridge. Ceremonies may be held indoor or out on our spacious patio (** Please note the capacity for a patio reception is 100ppl). Standard set up will include “theatre style” seating, and a skirted table for the signing of the documents. If any other set up is required there may be an additional cost. If you choose to have your ceremony here, please allow a minimum of 90 minutes for our staff to reset the room for the reception. Your guests are welcome to relax in the lounge or on the deck at this time for some drinks and light hors d’oeuvres.

If you are planning on having your ceremony rehearsal at Lynx Ridge, on a different day of the ceremony. Please note that there will be a room rental in effect unless written approval from management states otherwise.



HORS D'OEUVRES

HOT HORS D'OEUVRES SELECTIONS

Mini vegetable springs rolls with plum sauce	\$22 doz.
Tempura shrimp with mango & Jalapeno dipping sauce	\$28 doz.
Mini crab cakes with mango chutney	\$28 doz.
Chorizo sausage empanadas with olive tapenade	\$27 doz.
Bacon wrapped fundy scallops with English pea puree	\$27 doz.
Jerk chicken satays with cilantro creme	\$24 doz.
Mini beef wellingtons with veal jus	\$30 doz.
Chicken parm sliders with San Marzano tomato sauce, Boursin cheese and basil	\$27 doz.
Fried chicken on fluffy buttermilk pancakes with bourbon chili and warm honey	\$26 doz.

COLD HORS D'OEUVRES SELECTIONS

Assorted sushi and California rolls with soy & pickled ginger	\$34 doz.
Smoked salmon and chive cream cheese on corn pancakes	\$24 doz.
RB's blackened chicken with wilted spinach & Brie crustin	\$24 doz.
Heirloom tomato Bruschetta with Parmesan on Tuscan grilled bread	\$24 doz.
Bocconcini cheese & tomato spoons with fresh basil olive oil	\$22 doz.
Ahi Tuna poke wontons with avocado & jalapeno	\$28 doz.
Oysters on the half shell with lemon & cocktail sauce	\$36 doz.

Prices subject to 18% gratuity and GST

DINNER BUFFET

Choice of THREE of the following SALADS:

- Field greens with assorted dressing
- Caesar salad with olive oil croûtons , smoky bacon ,aged Parmesan
- Arugula & kale salad, blue cheese with maple sherry vinaigrette
- Warm potato salad , goat cheese, fried garlic, bacon, white truffle vinaigrette
- Bow tie pasta salad with garden peas & ham
- Heirloom tomato & bocconcini cheese, herb garden dressing
- Italian bread salad with grilled vegetables ,basil vinaigrette

Choice of TWO of the following STARCHES:

- Yukon gold truffle mashed potatoes with scallions
- Fully loaded bottle crushed red potatoes
- Vegetable rice pilaf with sun dried tomatoes
- Wild mushroom cannelloni roasted garlic & parsley cream sauce
- Spinach & ricotta ravioli with San Marzano tomato & basil sauce

Choice of ONE of the following CARVED ITEMS:

- Alberta prime rib roast with Whiskey shallot au jus and Yorkshire pudding
- Cherry cola & brown sugar glazed baked ham
- Roast turkey with traditional cranberry & sage stuffing and bone roasted gravy
- Montreal smoked Brisket , spiced local mustards & sauerkraut
- Roasted Alberta beef strip loin” Au poivre” Big rock Trad Au jus (add \$5)
- Cracked pepper & rosemary roasted whole leg of lamb with grain mustard & red current reduction(add\$6)

Choice of ONE of the following CHAFER ITEMS:

- Buttermilk fried chicken with whiskey maple chili syrup
- Tequila lime grilled breast of chicken with tomato, corn & avocado salsa
- Breaded pork cutlets with roasted tomato and provolone cheese
- Roulades of Atlantic salmon roasted with olive , orange & celery relish

BUFFET IS ACCOMPANIED BY THE FOLLOWING:

Warm buns with butter, cured Italian meats , domestic and international cheese platter, seasonal vegetables, selection of decadent pies, cakes and seasonal fresh fruit salad ,Mosaic Colombian coffee and fine Bigelow teas

\$54 per Adult

\$27 per Child

Prices subject to 18% gratuity and GST

PLATE SERVICE DINNERS

(Minimum 10 people - Maximum 50 people)

Your three course plated meal includes one soup or one salad, a choice of up to two entrées

(Must be pre-selected)

One dessert selection

Also included will be warm dinner rolls and butter

Mosaic Columbian coffee and fine Bigelow teas.

If you would like to have a 4 course meal including soup and salad

Please add \$7 per guest

SOUPS

Wild mushroom & black truffle with toasted barley & chive

Smoked chicken and roasted corn chowder, chipotle oil

Minestrone soup with lamb meatballs, mint basil pesto

Lobster bisque with crab salad (add \$3 per guest)

SALADS

Heirloom tomato & bocconcini cheese with arugula herb garden dressing

Crisp romaine hearts, roasted garlic Caesar dressing and olive oil crostini

Warm goat cheese salad with pancetta, shaved fennel and sliced pears

Warm nicoise (baby potato, green bean, tomato, olive, caper) salad with white truffle vinaigrette

ENTRÉES

Seared rare Albacore tuna, ratatouille, fig balsamic reduction, elephant garlic **\$52**

Pistachio & panko crusted seared Atlantic salmon, root vegetable & potato hash / ginger scallion butter **\$48**

Breaded chicken cutlet, triple cream Brie, prosciutto & arugula **\$48**

Coffee & spice encrusted beef tenderloin, mole demi glaze and creamy soft polenta **\$58**

Cauliflower & local goat cheese ravioli, roasted cauliflower, brown butter & sage, pine nuts **\$42**

DESSERTS

Lemon tart with Italian meringue, lemon & mint gelato

Individual carrot cake, cream cheese icing, salted caramel sauce

Deep dish NY style cheese cake, Grand Mariner & strawberry compote

Chocolate & crème Brule pyramid, green peppercorn crème Anglais

Prices subject to 18% gratuity and GST

STATIONARY PLATTERS

Kettle cooked root vegetable chips with house made ranch \$36 (serves 20)

Domestic and International cheese board,
Polenta chips & crackers with frozen grapes & berries
\$260 (serves 50)

Oven Head smoked salmon board, Bagel crisps,
cream cheese, capers pickled red onions
\$250 (serves 30)

Beer poached U-12 shrimp with tequila lime cocktail sauce
\$48 per dozen (Minimum 8 doz)

Chilled seafood towers with jumbo shrimp,
cocktail crab claw, oysters, marinated mussels
lobster & clams with 3 types of dipping sauce
\$22 per guest minimum 75 guests)

Roasted garlic red lentil hummus
Marinated olives, roasted red pepper spread
pickled cucumber & eggplant , tzatziki
\$10 per guest

EXTRAS

CHEF ATTENDED STATIONS

Whole roasted beef tenderloin
with brioche buns & local mustards,
Horseradish cream
\$325 (feeds 18-22 pp)

Rum & Coke Braised Pork Belly
Pickled cabbage, mustard seed aioli
\$220(feeds 24-30 pp)

Schwartz's Montreal Smoked Brisket
Marble rye bread, sauerkraut & hot mustard
\$280 (feeds 35-45 pp)

Prices subject to 18% gratuity and GST

AFTER 10` REFRESHMENTS

Make Your Own Sandwich

Selection of breads: Baguette, Panini, Focaccia
Mortadella, Genoa Salami, Honey Ham,
Smoked Turkey, Prosciutto, Blackened Roast Beef
Selection of mustards
Chipotle aioli, Roasted garlic aioli
Butter lettuce, vine ripened tomatoes, red onion
onion, kosher pickles,
\$13 per guest

Lynx mini beef sliders "1000 island aioli",
cheese & pickles
Fried dill pickles, smoked paprika
Ranch dipping sauce
Let's just wing it up
Tequila lime BBQ & RB's hot sauce
\$16 per guest

Poutine Bar

Rich bone roasted beef gray
Hand cut Yukon gold fries St Albert cheese curds
Braised beef, chorizo sausage, duck confit, apple
wood smoked bacon bites Charred roast chicken,
MTL Smoked meat
Sour cream & chives, ranch dressing,
chipotle aioli, garlic mayo
\$12 per guest

Late Night Pizza Bonanza

Pepperoni & Cheese
BBQ Chicken & Pineapple
Roasted vegetables with pesto & goat cheese
Garden vegetable basket with hummus & dip
\$7 per guest

BAR OPTIONS

HOST BAR: With a “host bar” the convenor pays the total tab for the drinks and an 18% gratuity is added.



DRINK TICKETS: The convenor may purchase drink tickets. This allows the convenor to budget and control their costs. With drink tickets an 18% gratuity is added to the cost.

SUBSIDIZED BARS: Subsidized bars are allowed. With a subsidized bar the guest pays a “Looney” or “Tooney” and the balance is paid by the convenor. With a subsidized bar a minimum 18% gratuity will be added to the convenor’s invoice. The gratuity will only be based on the “net difference” to be paid by the convenor.

CASH BARS: With a cash bar the guests pay for their own drinks. Prices do not include gratuity. Gratuities would be at the discretion of your guests.

OUTSIDE ALCOHOL IS ILLEGAL AT A PUBLIC FUNCTION AND IS NOT PERMITTED.

****A \$200 fee will be added to the final bill for each occurrence of drinking any outside alcohol.****

BANQUET BAR

LIQUOR

Regular bar brands (1 oz)	\$6.50
Cocktails (1 oz)	\$7.00
Premium brands (1 oz)	\$7.50

BEER

Domestic	\$6.25
Premium	\$6.75
Non-Alcoholic Beer	\$4.30

WINE

House Red or White (glass)	\$7.50
House Red or White (bottle) (Malbec, Cabernet Sauvignon, Pinot Grigio and Chardonnay)	\$30.00
Please also see wine list	

OTHER

Coolers	\$6.50
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BEVERAGES NON-ALCOHOLIC

Non-alcoholic punch (50 portion bowl)	\$100.00
Fountain Pop	\$2.50
Juice	\$2.50
Fountain Pop (per 60 oz jug)	\$10.00
Juice (per 60 oz jug)	\$12.00
Coffee/Tea (10 cup thermos)	\$17.00

Prices subject to 18% gratuity

POLICIES

DEPOSIT (1&2) & CANCELLATION POLICY

1. All bookings will be considered tentative until the "BOOKING CONTRACT" and deposit are received. Deposits are as follows: Under 80 guests - \$500 Over 80 guests - \$900.
2. The second deposit will consist of the minimum food and beverage spending agreed upon and is due 10 days prior to the event.

In the event of cancellation for any reason, the deposit is non-refundable. ALL NOTICES OF CANCELLATION MUST BE RECEIVED IN WRITING. Cancellation within 60 days of the event will result in a charge equal to 50% of the estimated cost of the function based on the latest confirmed number of guests.

CONSULTATION & CONFIRMATION

After the event has been booked our Food & Beverage Manager will be available to discuss menus, special requests, and specific details. **** 10 days prior** to the event both parties will meet and **confirm guests numbers**. Please note a minimum guaranteed number of guests must be provided at this time along with the corresponding second deposit. If there are any special dietary restrictions Lynx Ridge Golf Course must be informed during the 10 day confirmation. ******

PRICING

Prices are subject to change without notice, however prices are guaranteed (see NOTE) upon signing of the booking contract and receipt of deposit.

NOTE: Functions booked and confirmed more than six months prior to the event date may be subject to price increase that cannot exceed 10%. There will be a 50% discount off the buffet meal package for children aged 5 to 11, and no charge for children under 4. All weddings booked between June 1st and September 30th will be subject to a \$7500 minimum. This minimum does not include GST or gratuity.

A SOCAN fee will be in effect for every group having music played at their function, this fee is required by law and is charged according to group size. The fee for groups 1 - 100 people is \$41.13, and groups 101 - 300 is \$59.17.

GRATUITY & GST

GST and an 18% gratuity are not included in the prices and will be added (on the full amount) to your invoice. Gratuities are based on total before any discounts.

PAYMENT POLICY

We also require an authorized credit card number on file for security. Any additional charges resulting from the function will be charged to the credit card or invoiced after the function. Outstanding balances not paid within 30 days will be charged a 5% penalty on the outstanding amount, plus interest at 2% per month.

CLOSING TIME

Alcohol is not served after 12:00 a.m. The premises must be vacated by 1:00 a.m. unless prior written approval has been arranged with the management of Lynx Ridge Golf Club.

OFF SEASON DISCOUNT

Any wedding taking place in the months of January or February will have the room rental waived.
(Minimum 50 people)

PROCEDURES

FOOD & BEVERAGE

- All food and beverage (with the exception of wedding cake, cupcakes and candy bars) for the event must be catered by Lynx Ridge Golf Club. Note: Any leftover food is the property of the golf course.
- Should for any reason the wedding be delayed outside Lynx Ridge`s control we cannot guarantee the quality of the meal one hour after the arranged meal time.
- **Any last minute menu changes the day of the event will be subject to additional charges on items requested. **

Alcoholic Beverages

Lynx Ridge follows the AGLC rules. No alcoholic beverages will be served prior to 10:00 a.m. or after 12:00 a.m. Lynx Ridge does not condone drinking and driving and reserves the right to refuse service to anyone who appears intoxicated. The function convenor is responsible for the group members who drink and drive. When necessary, taxis or designated drivers should be arranged by the organizer. Lynx Ridge will be the sole supplier of all alcohol. Due to health and safety regulations, the club prohibits the removal of food and beverage following an event.

DECORATING

- A final floor plan with the number of guests at each table (with meal choices if applicable) must be submitted 3 days prior to the event.
- Decorating will be allowed on the day of your function. Exceptions may be allowed with permission from Lynx Ridge.
- **We do not permit nails, staples, tacks or similar items to be used anywhere on the property including the function room walls, ceilings or furniture. All repair costs plus a service charge of \$200.00 per damaged area will be added to the final bill.
- Lynx Ridge Golf Club will not provide ladders for decorticating purposes.
- Table centerpieces, floral arrangements and other decorations are the responsibility of the convenor. Open flame candles are prohibited.
- Lynx Ridge will not assume the responsibility for any lost, stolen or damaged personal or rented items.
- ALL decorations need to be removed the night of the event.
- Any unusual pricing, setup, or other "special agreements" must be written on the booking contract, and/or catering Questionnaire, and signed by both parties, or Lynx Ridge will not accept responsibility.

Dj/Band

- Your D.J./Band will be allowed to set up on the day of your function unless otherwise discussed. The music must be shut down by 12:30 a.m.

Photography

- The wedding party and guests are **not permitted in any areas of golf play** for safety purposes. That includes but not limited to driving range, putting or chipping areas and anywhere on the golf course.

DAMAGES & PERSONAL PROPERTY

Any damages or theft will be charged to the person(s) or company in whose name the event is booked. An additional cleaning charge may apply where excessive cleaning is required and \$250.00 will be assessed for cleaning costs associated with the use of confetti, rice, glitter, wax from candles, etc. Lynx Ridge reserves the right to monitor all private functions. Lynx Ridge will not assume responsibility for any personal property or rented equipment brought in or left behind. It is the convenor's responsibility to ensure all personal items, rented equipment and/or decorations are removed from the site immediately following your function.

MISCELLANEOUS

- Lynx Ridge Golf Club reserves the right to take photographs at the event for the purpose of advertising and marketing. All rights and the use of these images shall belong to Lynx Ridge Golf Club.
- Pets of any kind are not permitted in the clubhouse with the exception of a service dog.
- Trailers/RV`s and motor-homes are not permitted on Lynx Ridge Golf Club property at any time.
- Lynx Ridge is a smoke free environment. Smoking is permitted outside only in designate areas and not on the patios.

BOOKING CONTRACT

Name: _____

PH. (bus.): _____ Fax: _____ PH. (res.) _____

Address: _____

City: _____ Postal Code _____ Email _____

Deposit: \$500 \$900 (Please circle amount) Cash Cheque CC
 (Under 80 Ppl) (Over 80 ppl)

Card Number: _____ Name on Card _____

Expiry Date: _____ Signature: _____

This signature authorizes Lynx Ridge to charge the deposit, as well as any outstanding balances, extra charges or damages that may occur on the day of the actual event.

Event Information

Event Date: _____ Event #: _____ Estimated no. of Guests: _____

Start time: Ceremony _____ Cocktails _____ Reception _____ Dance _____

Room(s) Vista Ridge Lair Lounge

Room Rental Fee _____

Meal Choice _____ Price per person \$ _____

Once confirmed, Lynx Ridge will contact you to arrange a meeting to discuss special requests and specific details for your function

PLEASE SIGN AND EMAIL TO events@lynxridge.com

We have read, understood and will abide by the terms and policies as outlined in the Lynx Ridge Wedding & Banquet Package

Authorized Signature

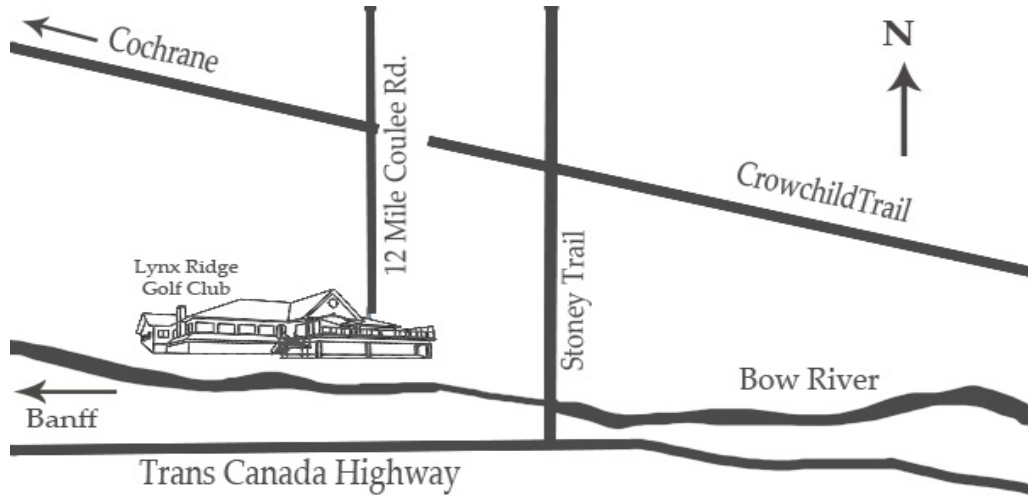
Lynx Ridge Officer

Date: _____

Date: _____

Deposits are non- refundable

www.lynxridge.com



Preffered Vendors

DJ

Wild Bill's DJ Services

Bill Yorke

www.wildbillsdjservices.com 403 701 2263

Florist

Sunflower

Barbara Jelinek

rjelinek@shaw.ca 403 483 4783