



FOREVER STARTS HERE

at Lynx Ridge

WEDDING PACKAGE

Celebrate your love story at Lynx Ridge Golf Course in Calgary, the perfect setting for your dream wedding. Say "I do" against a breathtaking backdrop of lush greens, rolling hills, and majestic mountains, creating unforgettable memories on your special day.

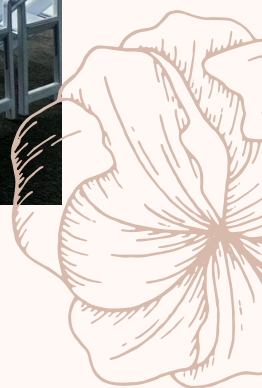
Our expert event team will collaborate with you to craft a personalized experience that reflects your unique style and taste. With options ranging from our elegant banquet space to an intimate outdoor patio ceremony, we provide a variety of settings to ensure your special day is truly unforgettable.



Timeless love, beautifully celebrated.



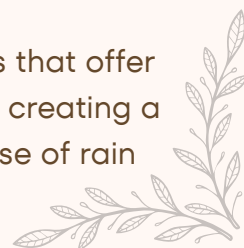
CEREMONY



Our patio offers expansive views of the golf course and mountains, creating the perfect backdrop for your ceremony. This beautiful setting comfortably accommodates up to 120 guests, ensuring your special day is surrounded by the natural beauty of the outdoors.

VISTA ROOM

Our bright and elegant indoor ceremony space is lined with large windows that offer stunning views of the mountains and rolling hills. It's filled with natural light creating a beautiful atmosphere — and makes for a perfect, seamless backup in case of rain



Our wedding ceremony package includes standard chair and table setup, podium, speakers, microphone, and a signing table, all at a flat rate of **\$1200** plus the room rental fee.



RECEPTION



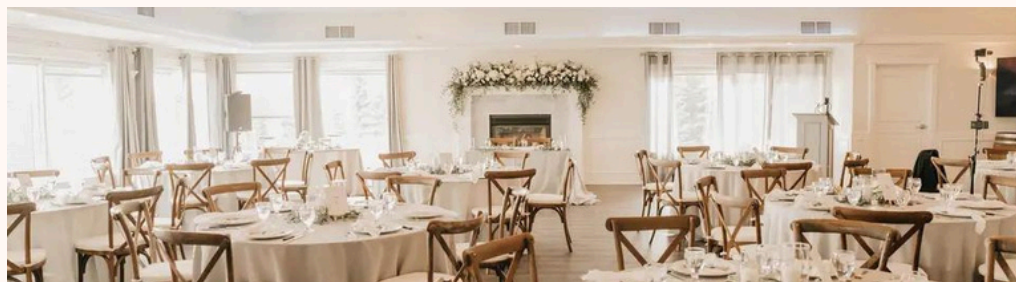
RIDGE ROOM

If you're envisioning an intimate wedding celebration, the Ridge Room offers the ideal setting. Spanning approximately 650 square feet, this charming space is tailored to accommodate up to 30 guests, ensuring an atmosphere of closeness and warmth for your ceremony or banquet. The room's expansive layout includes a generously-sized dance floor, centrally located to encourage lively celebrations as you and your guests dance the night away, creating cherished memories in every step.





VISTA ROOM



Indulge in our versatile rental spaces, available individually or combined, to tailor to your event needs. The Vista Room effortlessly merges with the Ridge Room, forming our grandest venue option, ideal for hosting up to 130 guests. Delight in a sumptuous seated dinner amidst a charming ambiance, with panoramic views of the picturesque golf course setting the scene for an unforgettable celebration.





RENTAL RATES

ROOM	CAPACITY	PRICING
Vista Banquet Room	120 Seated/ 200 Cocktail Style	\$1000
Ridge Room	30 Seated/ 40 Cocktail Style	\$500
Vista & Ridge Room	140 Seated/ 240 Cocktail Style	\$1500
*Lookout Lounge	50 Seated/ 100 Cocktail Style	\$500

*Lounge only available for rent from November 1st - April 1st

APPETIZERS

HORS D'OEUVRES

Bites sold per dozen

Fried Dumplings 18 - Choice of Vegetable or Pork

Tomato Bruchetta 22 - Ciabatta crostini with housemade bruschetta

Vegetable Samosa 22 - Phyllo triangle filled with potatoes and green peas

Meatballs 30 - All beef meatball in a rich marinara sauce OR honey garlic glaze

Herb Chicken Salad Crostini 25 - Creamy chicken salad on crispy crostini bread

Caprese Skewers 24 - Boccocini & cherry tomato skewers with balsamic reduction

Karaage Chicken Bites 27 - Crispy chicken lightly seasoned & garlic ranch aioli dip

Honey Hollumi Watermelon Slice 24 - Watermelon slices with hollumi cheese and mint

Fig Brie Apple Crustini 30 - House fig jam, crispy green apples, and creamy brie on toasted crostini bread

Smoked Salmon Canapes 32 - Ciabatta crostini with cream cheese, smoked salmon, and cucumber

Bacon Wrapped Scallops 40 - Baked scallops, hickory smoked bacon, fresh parsley

Lemon Cajun Shrimp Skewers (2pc) 32 - Cajun spiced shrimp with a hint of lemon

Lobster Bites 44 - Rich and creamy lobster salad on puff pastry squares

Baked Spinach Dip Tarts 30 - Warm butter tart with a creamy spinach artichoke filling

Cheese Pinwheel Bites 24 - Three cheese rolled puff pastry bites

Wings 20 - Hot, bbq, salt & pepper, chipotle, honey garlic

Spring Rolls 18 - Choice of Pork or Vegetable filling

APPETIZERS

PLATTERS

Fruit Tower - A variety of fresh seasonal fruit

*Approx. 20 Guests - **60***

*Approx. 40 Guests - **110***

Vegetable Crudite - Carrots, celery, red pepper, and cherry tomatoes. Served with creamy ranch

*Approx. 20 Guests - **40***

Charcuterie Board - A rotating selection of imported meats and cheeses with housemade accompaniments

*Approx. 20 Guests - **80***

*Approx. 40 Guests - **150***

Smoked Salmon Platter - Smoked salmon drizzled with olive oil, fried capers, dill, & cucumber

*Approx. 20 Guests - **80***

Chips + Dip 26 - Tortilla chips with Salsa & Sour cream

28 - Naan bread + Hummus

32 - Tortilla chips + Spinach Dip

Approx. 20 Guests

LATE NIGHT SNACK

12" Pizza Bar 20 - Cheese, Pepperoni, Hawaiian, Veggie

Sliders Bar 36/Dozen - House made patties with cheddar, pickle, and aioli. Served with fries

Cinnamon Sugar Donut Hole
8/Dozen



BUFFET MENU



PRICING LIST

Select one of our gourmet buffet options to make
your wedding celebration unforgettable...

Beef - Carved AAA Prime Rib
Chicken - Pomodoro or Carbonara **90**

Sub Chicken for Salmon - Creamy Dill or
Teriyaki Panko **add 3 (93)**

Beef - Carved AAA Striploin
Chicken - Pomodoro or Carbonara **85**

Sub Chicken for Salmon - Creamy Dill or
Teriyaki Panko **add 3 (88)**

Salmon - Creamy Dill or Teriyaki Panko

Chicken - Pomodoro or Carbonara **85**



BUFFET MENU

All buffets come with..

CHOICE OF TWO SALADS



Caesar Salad - Fresh cut romaine, creamy caesar dressing, & grated parmesan ***Croutons upon request***



House Salad - Artisan spring mix, cucumber, red pepper, red onion, lemon balsamic dressing



Greek Salad - Cucumbers, black olives, cherry tomatoes, red onion, chickpeas, feta, greek dressing



Italian Pasta Salad - Cavatapi pasta in a creamy balsamic dressing with olives, red pepper, red onion, and cucumber. Topped with feta cheese

CHOICE OF ONE STARCH



Garlic Mashed Potatoes - Housemade garlic butter folded into creamy mashed potatoes



Herb Roasted Baby Potatoes - Golden roasted baby potatoes tossed in olive oil and Italian herbs



Garlic Fried Rice - Fluffy calrose rice stirfried in crispy garlic oil

BUFFET MENU

VEGETARIAN & VEGAN SUBSTITUTE OPTIONS

➤ **Grilled Eggplant (vegan)** - Grilled eggplant steak on a bed of fluffy quinoa, topped with roasted vegetables and a rich balsamic glaze

➤ **Butternut Squash Ravioli (vegetarian)** - Delicate pasta pillows filled with creamy butternut squash, served with roasted cherry tomatoes in a creamy olive oil butter sauce

Buffets also include..

➤ **Seasonal Vegetable Medley** - Seasonal vegetables roasted in olive oil, & aromatic herbs

➤ **Warm Ciabatta Rolls** - Served with whipped butter

➤ **Dessert Spread** - Cream Puff, Cheesecake, plus two additional squares chosen by chef

➤ **Dessert Add Ons** - Doughnut Wall **20** per dozen




PLATED MENU




Please choose one soup & one salad
YOUR GUESTS WILL SELECT ONE OF THE TWO

SOUP




Italian Wedding Soup - Tender meatballs, vibrant spinach, delicate pasta, in a rich savoury broth




Tomato Bisque - Oven roasted tomato bisque made from Roma tomatoes, onion, Italian herbs, roasted garlic, & a hint of cream


SALAD




Caesar Salad - Fresh cut romaine, creamy caesar dressing, & grated parmesan





House Salad - Artisan spring mix, cucumber, red pepper, red onion, & cherry tomatoes with a lemon balsamic dressing



Greek Salad - Cucumbers, black olives, cherry tomatoes, red onion, chickpeas, feta, greek dressing.



Italian Pasta Salad - Cavatapi pasta in a creamy balsamic dressing with olives, red pepper, red onion, and cucumber. Topped with feta cheese





PLATED MENU



Choose two meat and one vegetarian option

AAA Alberta Prime Rib 85 - Slow overnight roasted prime rib. Served with mashed potatoes, seasonal vegetables, au jus, & fresh thyme

AAA Alberta Striploin 80 - Slow overnight roasted striploin. Served with mashed potatoes, seasonal vegetables, au jus, & fresh thyme

Beef bourguignon 80 - Tender beef slow-braised in red wine with onions, mushrooms, and herbs. Served with mashed potatoes and seasonal vegetables


Creamy Dill Salmon 78 - Seared salmon fillet topped with a velvety dill cream sauce. Served with roasted baby potatoes and seasonal vegetables.

Teriyaki Panko Salmon 78 - Seared salmon fillet brushed with a sweet and savoury teriyaki glaze then baked with panko. Served with roasted baby potatoes and seasonal vegetables

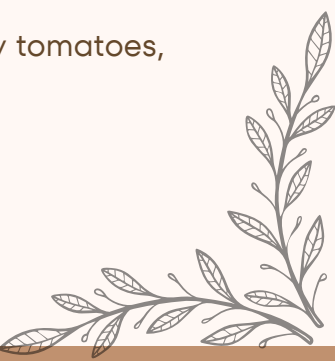
Creamy Carbonara Chicken 75 - Tender chicken breast finished with a velvety cream sauce of bacon, Parmesan, and black pepper, accompanied by creamy mashed potatoes and seasonal vegetables

Creamy Pomodoro Chicken 75 - Roasted Chicken breast in a fragrant tomato and herb sauce. Served with mashed potatoes and seasonal vegetables

Herb Grilled Eggplant 65 - Grilled eggplant with tomato marinara & fresh basil. On a bed of warm quinoa salad



Butternut Squash Ravioli 70 - Lemon herb oil, balsamic roasted cherry tomatoes, & fresh dill



PLATED MENU

Please choose one



Tiramisu - Light, creamy mascarpone layered with coffee-soaked biscuits and cocoa



Chocolate Cake - A moist, decadent chocolate cake layered with rich, velvety frosting



NY Cheesecake - Cheesecake served with fresh raspberry compote & chocolate sauce



Angel Food Cake - A light and airy cake with a delicate, sweet flavor, topped with fresh berries and a dollop of whipped cream



Gluten Free/Vegan Option - 6 Per Piece - A rich, moist chocolate cake made without dairy or gluten





ALTERNATE BUFFET



Burger Bar 30 per guest

Ground chuck pattie **Grilled chicken upon request**

Assorted toppings: lettuce, tomato, onion, pickle

Cheddar & Mozza cheese

Condiments: ketchup, mustard, relish

Comes with salad of choice & Crispy fries

Assorted dessert spread

Tex Mex Bar 34 per guest

Warm soft tortillas

Chipotle ground beef & Chipotle shredded pork

Assorted toppings: shredded lettuce, mixed cheese,
pico de gallo

Sauces: salsa, sour cream, guacamole

Comes with salad of choice & Warm tortilla chips

Assorted dessert spread

Fajita Bar 38 per guest

Warm soft tortillas

Chipotle steak strips & Chipotle chicken breast

Sauteed peppers and onions

Assorted toppings: shredded lettuce, mixed cheese, pico de gallo

Sauces: salsa, sour cream, guacamole

Comes with salad of choice & Warm tortilla chips

Assorted dessert spread





BAR OPTIONS

Drink Tickets

You may purchase a specific number of tickets. This allows you to set your budget upfront. An 18% gratuity is added to the drink ticket cost. Once guests have used their tickets the bar will serve them as a cash bar.



Host Bar

You cover the full cost of your guests' bar tab plus an 18% gratuity.

Cash/Card Bar

Your guests pay the full price for their own drinks. All gratuities are at the discretion of your guests.

Subsidized Bar

With a subsidized bar, guests pay part of each drink (e.g., toonie bar) and you cover the rest. An 18% gratuity applies before the subsidy is deducted.



WINE



BUBBLES & ROSE

- La Tordera Prosecco Brut 48**
- La Tordera Rose Prosecco 50**
- Peyrassol Mediterranee Rose 46**

WHITE

- Lumo Pinot Grigio 42**
- Tracy Loire Sauvignon Blanc 50**
- Brigaldara Soave Doc 44**
- Poppy Chardonnay 48**
- Blasted Church Viognier 58**
- Domaine Servin Chablis 85**
- Chateau Tracy Pouilly Fume 90**
- Jordan Chardonnay Russian River 120**

RED

- Lagarde Altas Malbec 40**
- Brigaldara Valpolicella 49**
- Poppy Cabernet Sauvignon 47**
- Powers Merlot 45**
- 'Les Annereaux' Bordeaux 52**
- Clos Bellane Cotes Du Rhone 62**
- Mongrana Super Tuscan 65**
- Blasted Church Syrah 68**
- Blasted Church Merlot 70**
- Osoyoos Larose Le Grand Vin 110**
- Jordan Cabernet Sauvignon 160**



LIQUOR & BEER

BEER

Domestic 355ml 7
Tall Can Beer 473ml 10
Coolers 8
Non - Alcoholic Beer 473ml 8
Gluten Free Beer 473ml 10

LIQUOR

House Brands 1oz. 7
Premium Brands 1oz. 11
Shooters 1oz. 9



SIGNATURE COCKTAILS

Margarita 10
Old Fashion 10
Rum Punch 7
Elderflower Gin Tonic 10
Vodka Lemonade Soda 7



BOOZE FREE



NON-ALCOHOLIC BEVERAGES

Punch Bowl (serves 50) 100

Fountain Pop 2.5

Juice 2.5

Coffee & Tea (10 cup carafe) 17



MOCKTAILS

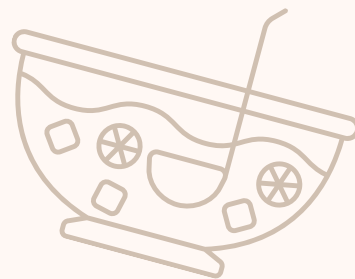
Pineapple Ginger Fizz 4.5

Mango Iced Tea 5

Shirley Temple 4

Virgin Cosmo 4.5

Virgin Margarita 4.5





F A Q

Parking?

We have ample parking spots available! Vehicles can also be left overnight if needed.

Photo spots and preferred vendors?

Ask our Events Manager for beautiful photo spots in the area and trusted vendors we have previously enjoyed working with!

Menu Tasting?

After your wedding has officially been booked and you have had a chance to review our wedding menus, our chef will book a tasting with you to finalize your menus details!

Set-up and Take down ?

The host is welcome to begin setting up as early as possible on the day of the event. All decorations must be removed by the end of the same evening.

Is there a Bridal Suite available?

Yes! The Vista banquet room has a bridal suite attached.