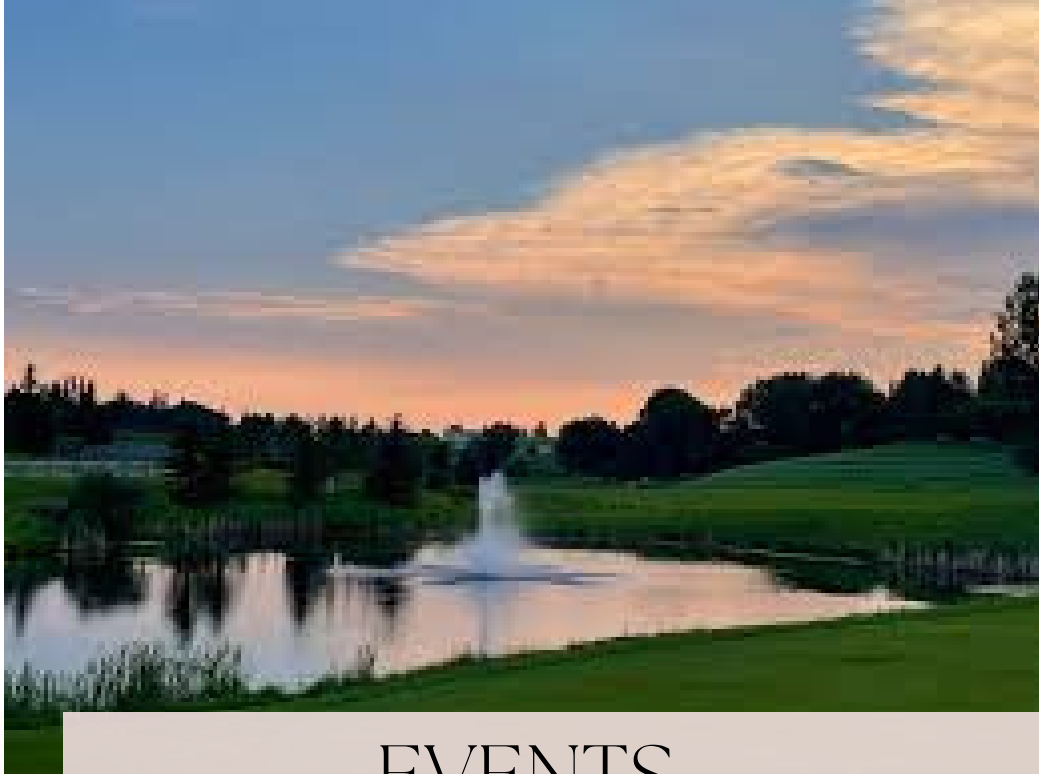


# Lynx Ridge

EVENTS@LYNXRIDGE.COM



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## EVENTS BROCHURE 2024

DISCOVER, CONNECT,  
CELEBRATE: YOUR  
ULTIMATE EVENTS  
EXPERINCE.

# *The perfect location for your event*

Discover the perfect venue for your special occasions at Lynx Ridge. Whether it's a bridal or baby shower, milestone birthday party, celebration of life, anniversary, or retirement gathering, we offer beautiful banquet rooms to accommodate any group size. Our event spaces boast lovely fireplaces and stunning views, setting the ideal atmosphere for your next memorable event!

Relax and enjoy as we handle every detail, making your event beautiful and seamless from start to finish. With our picturesque golf course, stunning mountain views, and delectable food & drinks, Lynx Ridge is the ideal venue to celebrate your special occasion.



PLEASE REACH OUT TO OUR EVENTS MANAGER  
SHARNA KROEKER

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Our venue offers multiple spaces that cater to all your needs and preferences for your event.

With a capacity of up to 120 guests, the Vista Room is our largest single space, spanning over 1200 square feet of floor space. It's the perfect spot for a elegant bridal shower, family dinner retirement celebration or corporate event.

If you're planning a more intimate event, the Ridge Room is the perfect space for you. With approximately 650 square feet, this room can accommodate up to 40 guests for your event or corporate meeting.

We also offer additional rental spaces that can be rented individually or combined\* to fit the requirements of your event. The Vista Room seamlessly combines with the Ridge Room to create our largest and most accommodating space, perfect for up to 140 guests. Enjoy a delightful seated dinner surrounded by a lovely atmosphere and stunning views of the golf course.







Please refer to the below schedule for the possible combinations and rental rates:

<b>ROOM</b>	<b>CAPACITY</b>	<b>PRICING</b>
*Lookout Lounge	50 seated / cocktail style 100	\$500
The Ridge Room	40 seated/cocktail style 40	\$500
The Vista Banquet Room		\$1000
Vista &Ridge Room	120 seated/ cocktail style 240	\$1500

\*Lounge only available for rental from November 1st to May 1st

Audio Visual Rental- \$150

We have a variety of large screen smart TVs, ranging from 75 inches to 55inches available.

Podium and Microphone are complimentary



# Brunch Menu

## OPTION 1

### **Plated Brunch \$28/guest**

Choose any four of the items listed below for your group, one selection per person (+\$5 for an additional choice.)



**Chicken Bites and Belgium Waffles** - served with spicy maple syrup and creamy béchamel sauce  
**Traditional, Strawberry, Chocolate Pancakes, Waffles or French Toast** -- served with maple syrup, whipped butter, and fruit.



**Eggs Benedict** - poached egg and ham or tomato on an English muffin topped with hollandaise, served with fruit.

**Avocado Toast** - sunny side up egg and avocado on a slice of sourdough toast with balsamic glaze, served with fruit.

**Mini Breakfast Pizza** - 8" pizza topped with bacon, egg, and cheese.

**Caprese Quiche** - egg, cherry tomato, basil, and mozzarella quiche.

**Open Faced Salmon Sliders** - salmon, cucumber, and dill sauce on a toasted slider bun, served with fruit.



## OPTION 2

### **Brunch Buffet \$45/guest**

Choose any four items above and create a custom brunch buffet (+\$10 per additional item)

# Buffet Options

## **Burger Bar \$30/guest**

AAA Ground Chuck Pattie

Grilled Chicken Breast

Assorted Toppings: Lettuce , Tomato, Onion, Pickles

CHeddar and Mozza Cheese

Ketchup, Mayo, Mustard & Relish

Served with Crispy Fries, Ceaser Salad and Assorted Dessert Squares



\*Beyond Meat Patties available for an additional \$4 per guest

## **Taco Bar \$30/guest**

Warm tortillas

Chipotle Ground Beef

Chipotle Grilled Chicken

Assorted Toppings: Shredded Lettuce, Mixed Cheese, Pico de Gallo, Salsa, Sour Cream, Guacamole

Served with Warm Tortilla Chips, Southwest Salad and Assorted Dessert Squares



\*Vegetarian Option available upon request

## **Korean Spicy Chicken \$35/per person**

Spicy Gouchujang Marinated Chicken Thighs stayed with Julienne Carrots, Green Onion and Cabbage

Garnished with Sesame Seeds and Green Onion  
Served with Asian Slaw and Assorted Dessert Squares





# Appetizers

## HOT HOR D'OEUVRES:



**Wings \$2.5** - Hot, BBQ, Teriyaki, Salt n Pepper, Chipotle Mango

**Dumplings \$2**

crispy pork dumplings, sweet soy sesame sauce, green onions

**Satay Skewers \$2.75**

teriyaki glazed, garnished with sesame seeds, green onion

**Bacon Wrapped Scallops \$4**

Baked scallops, hickory smoked bacon, fresh parsley

**Tomato Baked Meatballs \$3**

Italian meatballs baked in our House made Marinara.

**Vegetable Spring Rolls \$2**

Carrots, sprouts and onions in a crispy wrapper.

**Naked Burger Skewers \$2.75**

House made meatballs skewered with pickle cherry tomato, sharp cheddar

**Karaage Chicken Bites \$3**

Crispy Chicken lightly seasoned with garlic ranch aioli

**Chef's Seasonal Canapés \$2**



# Appetizers



## COLD HOR D'OEUVRES:

### **Caprese Skewers \$2.25**

Hot, BBQ, Teriyaki, Salt n Pepper, Chipotle Mango

### **Dynamite Rolls \$2.25**

crispy pork dumplings, sweet soy sesame sauce, green onions

### **Smoked salmon Canapés \$2.75**

teriyaki glazed, garnished with sesame seeds, green onion

### **Cucumber Canapés \$2**

Baked scallops, hickory smoked bacon, fresh parsley

### **Tomato Bruschetta \$2**

Italian meatballs baked in our House made Marinara.

### **Lemon Pepper Grilled Shrimp \$3**

Carrots, sprouts and onions in a crispy wrapper.

### **Donut Hole Skewers \$1**





# Small Bites

## PLATTERS

### **Artisan Cheese Platter \$4**

Chef curated assorted cheeses served with a variety of crackers.

### **Fruit Platter \$4**

A variety of fresh seasonal fruit.

### **Vegetable Crudité \$3.50**

Carrots, celery, red peppers, broccoli and cherry tomatoes served with creamy ranch.

### **Charcuterie Board \$4**

A rotating selection of imported meats and cheeses with housemate accompaniments.

### **Flat Breads, Crisps and Dips \$3**

Crispy nana, Hose crisps and tortilla chips with salsa, hummus, and guacamole.

### **Smoked Salmon Platter \$5**

Smoked salmon drizzled with olive oil, fried capers, dill and cucumber



## LATE NIGHT SNACKS

### **Late Night Pizza Bar \$5**

Assortment of housemate pizzas

### **Late Night Slider Bar \$5**

Housemade Patties with all the toppings, served with fries.



# Buffet Menu

## pricing

### OPTION ONE

### OPTION TWO

### OPTION THREE

#### ***Carved Alberta AAA striploin***

Slow overnight  
roasted AAA striploin  
served with house au  
jus and creamy  
horseradish.

\$75

#### ***Carved Alberta AAA Prime Rib & Honey Dijon Glazed Salmon***

*Slow roasted AAA prime  
rib served with house  
made Au jus, creamy  
horseradish & honey  
dijon glazed salmon  
poached in olive oil and  
fresh parsley.*

\$85

#### ***Honey Dijon Glazed Salmon and Roasted Chicken***

*Honey dijon glazed  
salmon poached in  
olive oil and oven  
roasted chicken  
breasts served in a  
creamy sundried  
tomato sauce.*

\$80



# *All Buffets Served With...*

## *Choice of 2 Salads*

*Caesar Salad- Fresh Cut Romaine, Sourdough Croutons, Creamy Caesar Dressing and Grated Parmesan.*

*House Salad - Artisan Spring Mix, Cucumber, Red Pepper, Red Onion, Cherry Tomatoes with a Lemon Balsamic Dressing.*

*Arugula Beet Salad - Baby Arugula, Beets, Goat Cheese, Honey and Roasted Almonds*

*Orzo Salad- Orzo pasta tossed in a House Made Greek Dressing with diced cucumber, tomato, red onion & 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 fresh herbs.*

*Mediterranean Rice - Long grain rice, sautéed onions and spices, finished with lemon and slivered almonds.*

*Butternut Squash Ravioli- Lemon herb oil, balsamic roasted cherry tomatoes and fresh dill.*



# *Buffets also include...*

*Seasonal Vegetable Medley- Seasonal vegetables roasted in olive oil, aromatic herbs and garnished with honey toasted almonds.*

*Warm Ciabatta Rolls served with whipped butter.*

*Dessert Buffet- Haystack Coconut Brownies, Apple Crumble Squares, Strawberry Shortcake and Chocolate Cream Pie.*







# *Bar Options*

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## **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 Bar**

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

## **Subsidized Bar**

If you select the subsidized bar option guests will pay a portion of the drink price (ex. loonie or toonie bar) and you will pay the balance of the tab at the end of the night. An 18% gratuity will be applied to only the remaining balance.



# Banquet Bar

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Liquor - 1 oz.

House Brands \$7

Cocktails \$10

Premium Brands \$10

Shooters \$9

Beer

355ml Domestic \$7

473ml Premium \$10

Coolers \$7

Non-Alcoholic \$7

Non-Alcoholic Beverages

Punch Bowl (50 servings) \$100

Fountain Pop & Juice \$2.5 glass/\$12 jug

Coffee & Tea (10 cup carafe) \$17

Wine by the Glass- 6oz.

House red & white \$10

Red by the Bottle

Brigaldara Valpolicella 46.25

Clos Bellane Cotes du Rhone \$50

Varner Pinot Noir \$70

Querciabella Mongrana Sangiovese blend  
\$54.25

Lagarde Malbec \$47.25

Osoyoos Larose Le GrandVin \$85

Klinker Brick "Brick mason blend" \$46.50

Cultivar Cabernet Sauvignon \$70

Numanthia Termes \$70

Massolino Barolo \$100

White by the Bottle

Lumo Pinot Grigio \$38.75

Spy Valley Sauvignon Blanc. \$43.25

Bico da Ran Albarino \$43.25

Trois Maison Bordeaux Blanc \$45

Servin Chablis les Pargues \$65

Poppy Chardonnay \$48

Varner Chardonnay \$65

Rosé by the Bottle

Triennes Rosé \$45

Mirabeau Rosé \$45





# Club House Floor Plan

