

# Lynx Ridge

EVENTS@LYNXRIDGE.COM



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## WEDDING BROCHURE 2024

BRINGING YOUR  
DREAM WEDDING  
TO LIFE.

# Your Wedding

At LYNX RIDGE GOLF COURSE

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Celebrate your love story at Lynx Ridge Golf Course in Calgary. Our stunning venue is the perfect setting for your dream wedding. Exchange your vows against the backdrop of our beautifully manicured greens, rolling hills, and majestic mountains.

Our expert event team will work closely with you to create a personalized experience that reflects your unique style and taste. From the elegant banquet space to the intimate outdoor patio ceremony space, we offer a variety of options to make your special day unforgettable.



If you're planning a more intimate wedding, the Ridge Room is the perfect space for you. With approximately 650 square feet, this room can accommodate up to 40 guests for your ceremony or banquet. The spacious dance floor is located in this room, so you and your guests can dance the night away.

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.

Our patio, with sweeping views of the golf course and mountains, provides the perfect backdrop for your ceremony. This idyllic setting comfortably accommodates up to 120 guests, ensuring that your ceremony is surrounded by natural beauty.

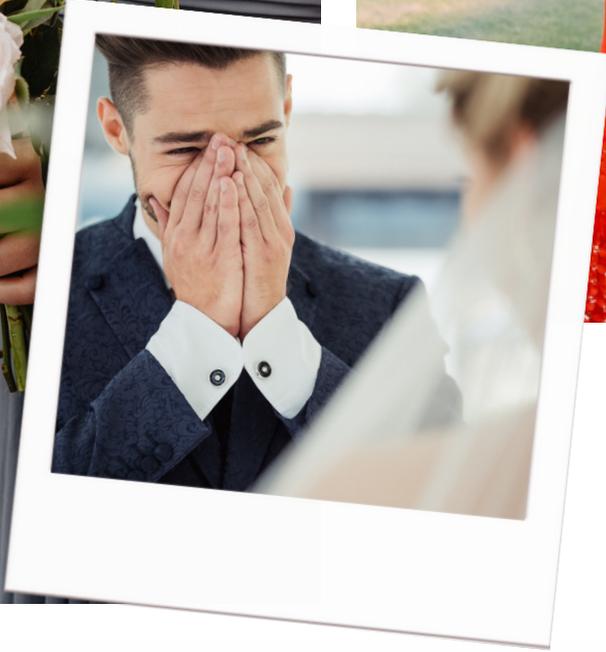
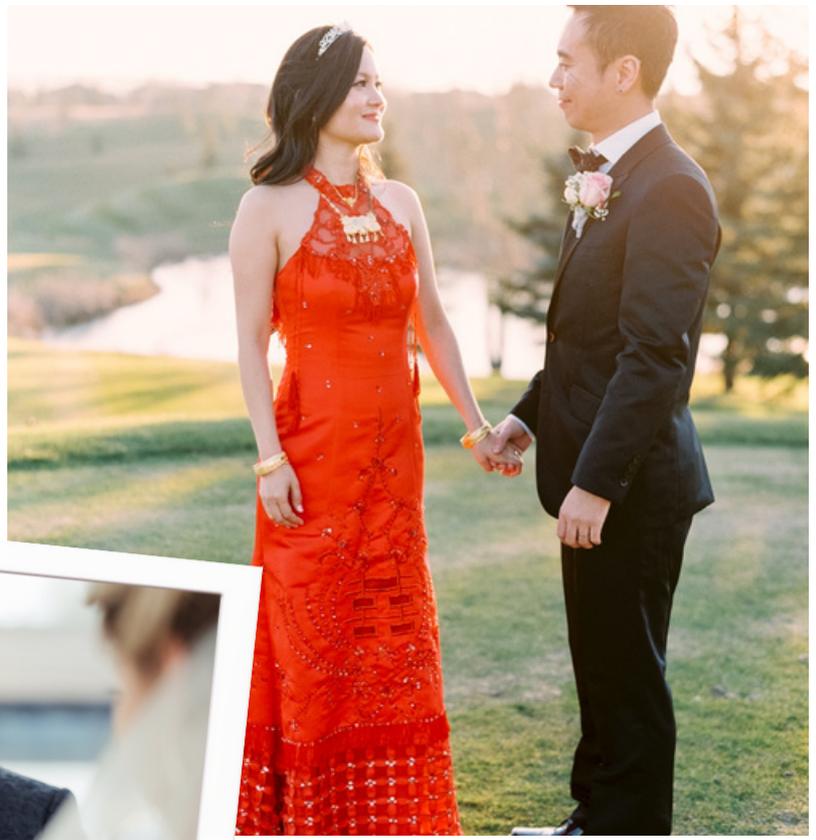
For larger gatherings, The Vista Banquet Room offers a spacious bright atmosphere, with large windows and beautiful views. This expansive room is ideal for grand celebrations, accommodating all your loved ones.



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

Following your ceremony, our staff will reset the room for the reception, which typically takes up to 90 minutes. During this time, your guests can relax in the lounge or on the lower patio with drinks and hors d'oeuvres, while the newlyweds can take advantage of the breathtaking views for the perfect photo opportunity overlooking the Bow Valley, with views of the Rockies and downtown Calgary.



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

ROOM	CAPACITY	PRICING
*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

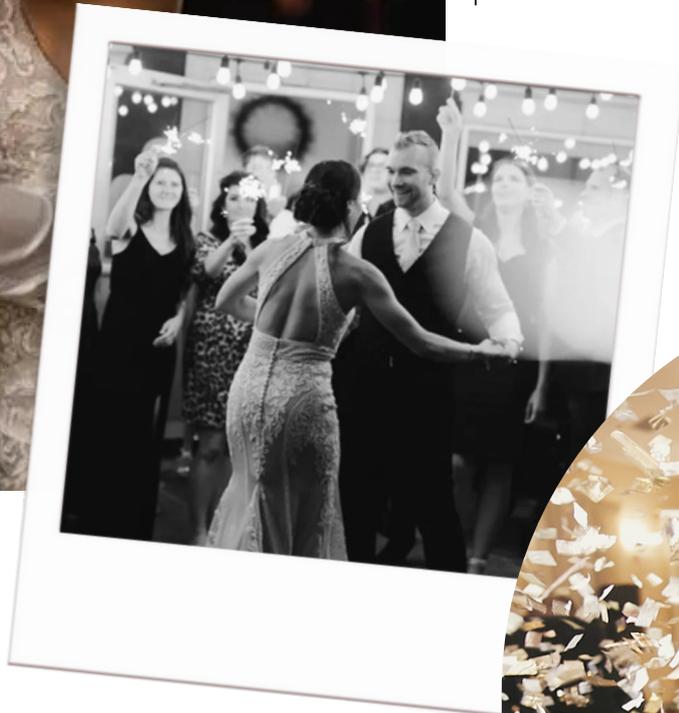
\*Lounge only available for rental from November 1st to May 1st



# DANCE

## *the night* Away

Experience a night of non-stop dancing and celebration at Lynx Ridge Golf Course by hiring a professional DJ.



The experienced Lynx Ridge staff can help you find the perfect DJ for your wedding reception. They have connections with local DJs who specialize in weddings and have experience performing at Lynx Ridge. They can help you choose a DJ that matches your style and budget, and work with them to ensure that your reception runs smoothly.

# 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 & cucumber



## LATE NIGHT SNACKS

### **Late Night Pizza Bar \$7**

Assortment of housemate pizzas

### **Late Night Slider Bar \$6**

House made Patties with all the toppings, served with fries.



# Buffet Wedding 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.



# Plated 3 Course Dinner

Please choose one soup OR one salad and one dessert. For Entrees choose two and one vegetarian option. Dinner is served with fresh baked buns and warm butter. Pricing listed with the entrees.

## SOUP

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

**Wild Mushroom Soup-** *Creamy mushroom soup with button, cermini mushrooms and sun dried tomato.*

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## SALAD

**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.*

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# Plated 3 Course Dinner

## ENTREES

**AAA Alberta Prime Rib \$78-** *Slow roasted Prime Rib served with mashed potatoes, seasonal vegetables, Au jus and fresh thyme.*

**Cluck & Cattle \$78 -** Slow cooked strip loin and herb roasted chicken breast served with mashed potatoes, seasonal vegetables and garnished with pea shoots.

**Honey Dijon Salmon \$75 -** Honey dijon and lemon glazed Atlantic salmon poached in olive oil, served with roasted baby potatoes and zesty lime slaw.

**Creamy Sun Dried Chicken \$75 -** Chickenbreast braised in a creamy sun dried tomato sauce served with garlic mashed potatoes, seasonal vegetables and garnished with balsamic roasted cherry tomatoes.

**Butternut Squash Ravioli \$70 -** Lemon herb oil, balsamic roasted cherry tomatoes and fresh dill

**Herb Grilled Eggplant \$65 -** grilled Eggplant with tomato marinara, fresh basil, on a bed of warm quinoa salad.

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# Plated 3 Course Dinner

## DESSERT

**Apple Pie** - Warm apple pie with cinamon sugar and whipped cream .

**Tiramisu Cake** - Decadent Tiramisu cake served with strawberries

**NY Cheesecake** - Cheesecake served with fresh rasberry compote and chocolate sauce.

**Chocolate Mousse** - Creamy chocolate mousse topped with fresh blueberries and whipped cream.





# 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 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 \$8

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



# *Frequently Asked Questions*

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## **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 menu details!

## **Set-up and Take down ?**

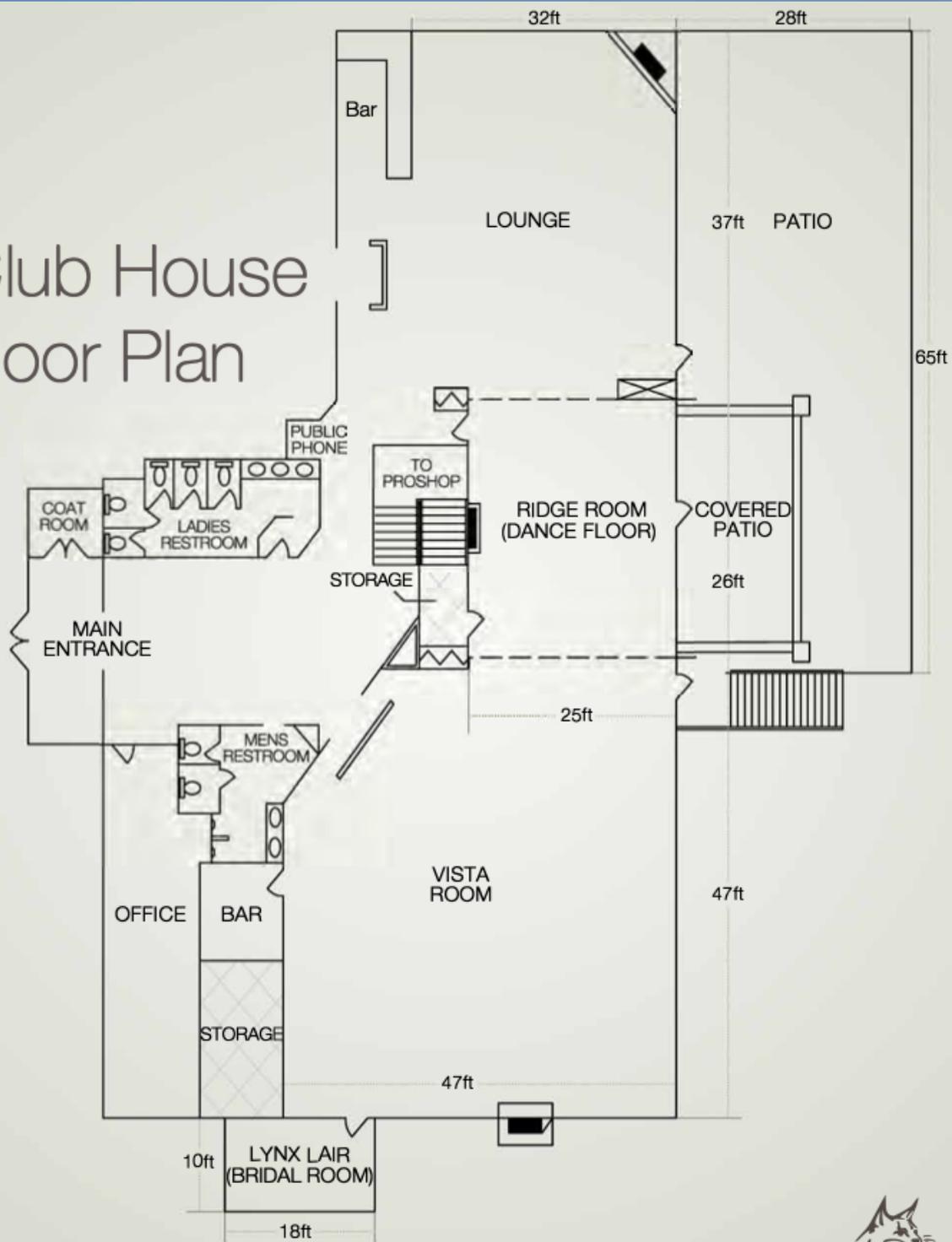
The host is welcome to come set-up as early as possible the day of or even the night before, if there is no event booked the previous day. We do not require take down until the next day! All decorations must be taken down by the following day at noon.

## **Is there a Bridal Suite available?**

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



# Club House Floor Plan



PLEASE REACH OUT TO OUR EVENTS MANAGER  
SHARNA KROEKER

[EVENTS@LYNXRIDGE.COM](mailto:EVENTS@LYNXRIDGE.COM)

403.930.7360