



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

### PATIO

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 venue features an open indoor space designed for wedding ceremonies, complete with large windows that line the perimeter, showcasing breathtaking views of the mountains and rolling hills. This elegant room allows natural light to pour in, creating a warm and inviting atmosphere. Should rain interrupt your planned patio ceremony, this beautiful indoor option ensures your special day continues seamlessly with the stunning backdrop you envisioned.

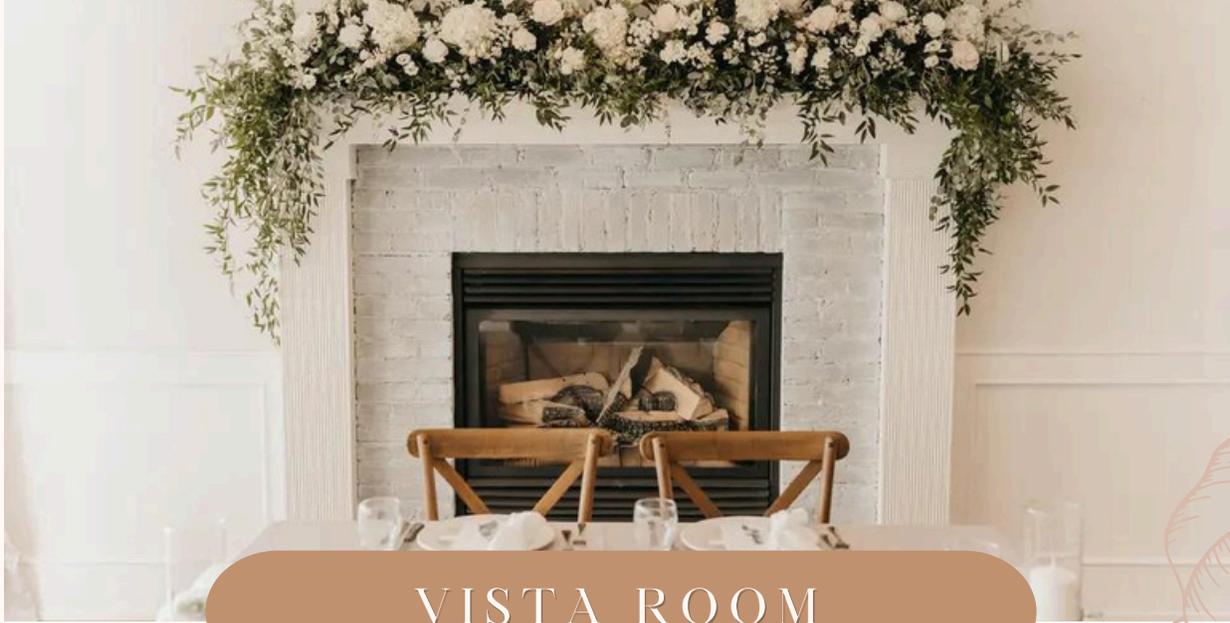




## RIDGE ROOM

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 140 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 - May 1st

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.



## DANCE INTO FOREVER



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



We can assist you in selecting the ideal DJ for your wedding reception. With their network of local DJs, specializing in weddings and familiar with the venue, they'll guide you to find a DJ that resonates with your style and budget. Collaborating closely with them, they'll ensure your reception unfolds seamlessly, leaving you free to revel in every moment of your special day.



# APPETIZERS

## HOR D'OEUVRES

Bites sold per dozen

**Fried Dumplings \$15** - Choice of Vegetable or Pork

**Tomato Bruchetta \$20** - Chiabatta crostini with housemade bruschetta

**Vegetable Samosa \$20** - Phyllo triangle filled with potatoes and green peas

**Herb Chicken Salad Crustini \$22** - Creamy chicken salad on crispy crostini bread

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

**Karaage Chicken Bites \$22** - Crispy chicken lightly seasoned & garlic ranch aioli dip

**Meatball Skewer \$30** - All beef meatball in a rich marinara sauce OR honey garlic glaze

**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 \$28** - 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) \$27** - Cajun spiced shrimp, hint of lemon

**Lobster Bites \$46** - 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 \$15** - Choice of Pork or Vegetable filling

# APPETIZERS

## PLATTERS

Price per platter

**Fruit Tower \$80** - A variety of fresh seasonal fruit

**Vegetable Crudite \$40** - Carrots, celery, red pepper, broccoli, and cherry tomatoes.  
Served with creamy ranch

**Charcuterie Board \$80** - A rotating selection of imported meats and cheeses with housemade accompaniments

**Smoked Salmon Platter \$80** - Smoked salmon drizzled with olive oil, fried capers, dill, & cucumber

**Chips + Dip \$26** - Tortilla chips and Salsa/Sour cream

**\$28** - Naan bread with Hummus

**\$32** - Tortillas with Spinach Dip

## 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

**Donut Hole Skewers \$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 - Creamy Dijon or Tomato Herb  
**\$90**

Sub Chicken for Salmon - Teriyaki Glazed  
or Creamy Pesto - **add \$3 (\$93)**

Beef - Carved AAA Striploin  
Chicken - Creamy Dijon or Tomato Herb  
**\$85**

Sub Chicken for Salmon - Teriyaki Glazed or  
Creamy Pesto - **add \$3 (\$88)**

Salmon - Teriyaki Glazed or  
Creamy Pesto  
Chicken - Creamy Dijon or Tomato Herb -  
**\$85**

*All dishes are served with seasonal vegetables and  
warm ciabatta rolls*

# BUFFET MENU

*All buffets come with..*

## CHOICE OF TWO SALADS

- **Caesar Salad** - Fresh cut romaine, sourdough croutons, creamy caesar dressing, & grated parmesan
- **House Salad** - Artisan spring mix, cucumber, red pepper, red onion, & cherry tomatoes with a lemon balsamic dressing
- **Spring Slaw Salad** - Shredded cabbage, spring mix, cherry tomatoes, red onion, and cucumber in a balsamic slaw 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
- **Herb Butter Cavatappi** - Al dante cavatappi pasta tossed in herbed butter

# 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, & garnished with honey toasted almonds
- **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  
- Macaroon Tower \* **Request price per dozen & subject to availability\***

# PLATED MENU

*Please choose one soup & one salad*

## SOUP

- **Italian Wedding Soup** - Tender meatballs, vibrant spinach, delicate pasta, in a rich, savory broth
- **Tomato Bisque** - Oven roasted tomato bisque made from Roma tomatoes, onion, Italian herbs, roasted garlic, & a hint of cream

## SALAD

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# PLATED MENU



*Choose two meat and one vegetarian option.*

*Dinner is served with fresh baked buns and warm butter.*

**AAA Alberta Prime Rib \$85** - Slow 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 pearl onions, mushrooms, and herbs. Served with mashed potatoes and seasonal vegetables

**Creamy Pesto Salmon \$75** - Seared salmon fillet topped with a velvety basil pesto cream sauce. Served with roasted baby potatoes and seasonal vegetables

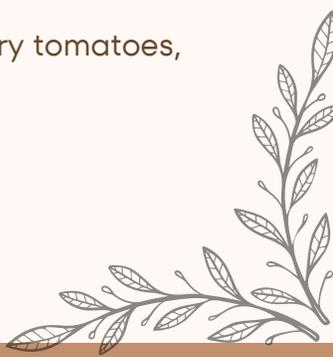
**Teriyaki Glazed Salmon \$75** - Seared salmon fillet brushed with a sweet and savory teriyaki glaze. Served with roasted baby potatoes and seasonal vegetables

**Creamy Dijon Chicken \$70** - Tender chicken breast braised in a rich Dijon mustard cream sauce, infused with garlic and herbs. Served with mashed potatoes and seasonal vegetables

**Tomato Herb Chicken \$70** - Juicy chicken breast simmered 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*

- **Tres Leches** - A creamy sponge cake soaked in different types of milk, topped with a fluffy whipped cream and seasonal fruit
- **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



# BUFFET MENU

## OTHER BUFFET OPTIONS

### **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

Choice of salad & Crispy fries

Assorted dessert spread

### **Taco Bar \$32 per guest**

Warm soft tortillas

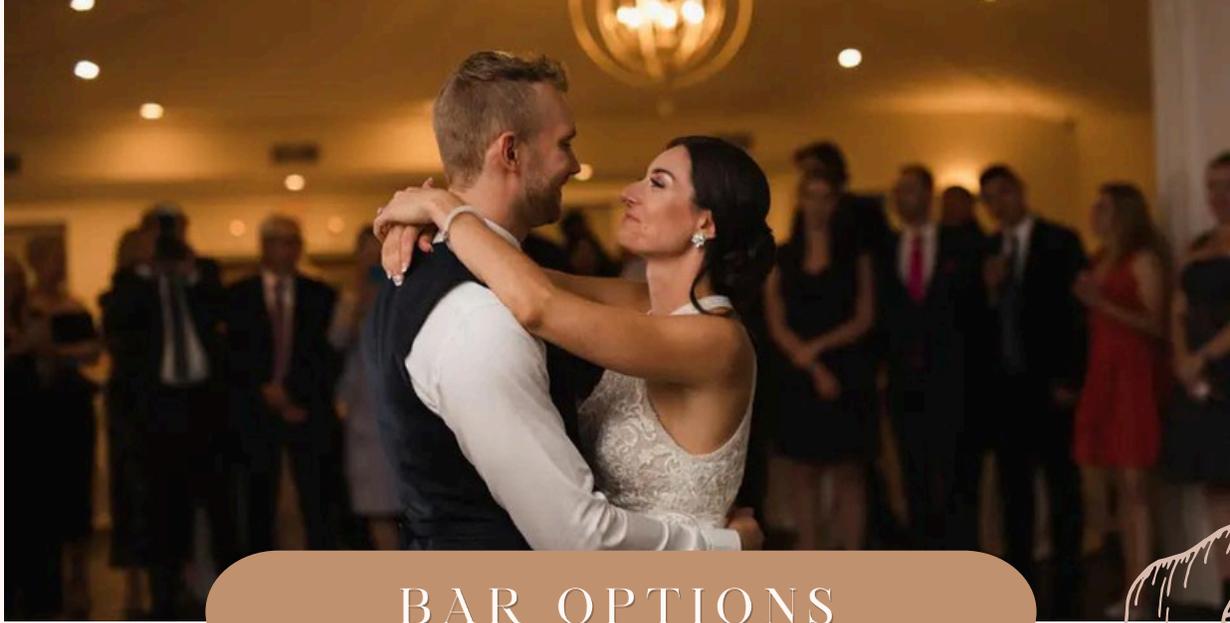
Chipotle ground beef & Chipotle shredded chicken

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

Sauces: salsa, sour cream, guacamole

Choice of salad & 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**

If you select the subsidized bar option guests will pay a portion of the drink price (ex. 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.



# WINE



## BUBBLES & ROSE

- La Tordera Prosecco Brut \$46**
- La Tordera Rose Prosecco \$46**
- Peyrassol Mediterranee Rose \$44**
- Mirabeau Rose Classique \$60**

## WHITE

- Lumo Pinot Grigio \$39**
- Tracy Loire Sauvignon Blanc \$46**
- Brigaldara Soave Doc \$42**
- Poppy Chardonnay \$48**
- Langenlois Gruner Veltliner \$55**
- Domaine Servin Chablis \$75**
- Chateau Tracy Pouilly Fume \$98**
- Jordan Chardonnay Russian River \$123**

## RED

- Montepulciano d'Abruzzo \$38.75**
- Brigaldara Valpolicella \$46.50**
- Poppy Cabernet Sauvignon \$47**
- Lagarde Malbec \$47.25**
- Powers Merlot \$45**
- Poppy Pinot Noir \$52**
- 'Les Annereaux' Bordeaux \$50**
- Clos Bellane Cotes Du Rhone \$60**
- Mongrana Super Tuscan \$62**
- Powers Cabernet Sauvignon Reserve \$90**
- Osoyoos Larose Le Grand Vin \$100**
- Brigaldara Amarone Cavolo \$131**
- Jordan Cabernet Sauvignon \$200**



# LIQUOR & BEER

## BEER

- Domestic 355ml \$7**
- Tall Can Beer 473ml \$10**
- Coolers \$8**
- Non - Alcoholc 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 \$2.50**

**Juice \$2.50**

**Coffee & Tea (10 cup carafe) \$17**



## MOCKTAILS

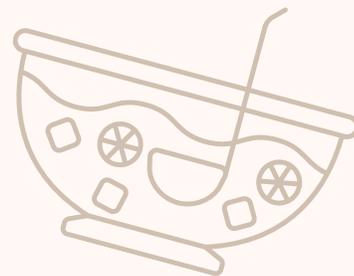
**Pineapple Ginger Fizz \$4.50**

**Mango Iced Tea \$5**

**Shirley Temple \$4**

**Virgin Cosmo \$4.50**

**Virgin Margarita \$4.5**





## FAQ

### **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 bridal suite attached.