

Welcome

WILLOW PARK GOLF & COUNTRY CLUB

SPECIAL EVENTS MENUS



2019

Willow Park Golf & Country Club hosts exceptional and memorable events. Our receptions, dinners and gatherings, surpass — the food, the hospitality, the ambiance. Events are our specialty. To get a feel for the Club, we invite you to view our [video](#).

We invite you to view our featured menus. Or, tell us your budget, specific tastes and we will prepare a custom menu.

Contact Herb Hardowa, Clubhouse Manager to create an experience for you.

639 Willow Park Drive S.E. | Calgary, Alberta | T2J 0L6
Clubhouse 403-271-4231 | Fax 403-225-0317
herbhardowa@willowparkgolf.com | www.willowparkgolf.com

Inside

Breakfast Buffet	2
Lunch Buffet	3, 4
Plated Lunch	5
Lunch Entrée Salad	6
Celebration of Life	7
Cocktail Party	8, 9
Hors D' Oeuvres	10
Dinner Buffets	11, 12
Plated Dinner a la Carte	13
Late Night Snacks	14





Breakfast Buffet

The Continental

\$15 per person

Freshly Baked Croissants, Banana Bread & Assorted Muffins
Fruit Yogurt
Seasonal Fresh Fruit

Canadian Cheddar & Fresh Chive Scrambled Egg Buffet

\$19 per person

Breakfast Sausage & Bacon
Pan-fried Baby Red Potatoes
Freshly Baked Croissants, Banana Bread
Seasonal Fresh Fruit
Fruit Yogurt

Canadian Back Bacon Eggs Benedict Breakfast

\$21 per person

Breakfast Sausage & Bacon
Pan-fried Baby Red Potatoes
Freshly Baked Croissants, Banana Bread
Seasonal Fresh Fruit
Fruit Yogurt

Crisp Ham & Egg Cups

\$25 per person

Breakfast Sausage & Bacon
Pan Fried Baby Red Potatoes
Pancakes with syrup
Freshly Baked Croissants, Banana Bread
Seasonal Fresh Fruit
Fruit Yogurt



Each of the above Breakfast Buffets includes:

Chilled Fruit Juices
Freshly Brewed Coffee & Herbal Tea Blends

Willow Park Golf & Country Club



Lunch Buffet

Lighter Fare Luncheons

Soup Salad & Sandwich Luncheon

\$21 per person

Assorted Sandwiches with egg salad, tuna salad, salmon salad, chicken salad, ham & cheese, smoked meat, turkey & brie and vegetable & cheese

Soup of the Day chef's creation

Organic Green Salad with sherry vinaigrette

Marinated & Pickled Vegetables

Fresh Seasonal Fruit & Cookies

Chocolate Dipped Strawberries

Freshly Brewed Coffee & Herbal Tea Blends



Premium Soup Salad & Sandwich Luncheon

\$23 per person

Bistro Style Sandwiches on rustic baguettes, brioche buns croissants & wraps featuring shrimp salad, grilled chicken & jalapeno havarti cheese, turkey, brie & cranberry, pastrami, dijon & swiss cheese, pesto roasted vegetable

Soup of the Day chef's creation

Organic Green Salad with 30 years aged sherry vinaigrette

Marinated & Pickled Vegetables

Fresh Seasonal Fruit

Chocolate Dipped Strawberries

Assorted Mini Cookies

Freshly Brewed Coffee & Herbal Tea Blends

Willow Park Golf & Country Club



Lunch Buffet

World Flavour Lucheons

Canadian Fare

\$36 per person

Red Wine Braised Alberta Boneless Beef Short Ribs
Baked Atlantic Salmon with lemon dill cream sauce
Creamy Mashed Potato
Steamed Seasonal Vegetables
Organic Green Salad with 30 year aged sherry vinaigrette
Fresh Tomato, Basil & Gorgonzola Salad with balsamic vinaigrette
Freshly Baked Potato & Scallion Buns with whipped butter

Italian Fare

\$32 per person

Herb Crusted Chicken Picatta with fire roasted tomato sauce
Beef Lasagna
Pesto & Parmesan Risotto
Seasonal Steamed Vegetables
Caesar Salad with crisp romaine, parmesan & garlic croutons with house made caesar dressing
Cherry Tomato & Bocconcinni Salad with balsamic vinaigrette
Freshly Baked Potato & Scallion Buns with whipped butter

East Indian Fare

\$32 per person

Butter Chicken marinated & simmered in authentic east Indian creamy tomato sauce
Beef Roganjosh Curry
Vegetable Infused Basmati Rice
Seasonal Steamed Vegetables
Curried Chick Pea Salad
Vegetable Kachumber Salad
Garlic Naan Bread



Each of the above Lunch Buffet features includes a dessert buffet:

Chocolate Dipped Strawberries
Warm Sticky Toffee Pudding
Assorted Mini Cakes
Mini Cheesecake Bites

Freshly Brewed Coffee & Herbal Tea Blends

Willow Park Golf & Country Club



Plated Lunch

Entrées

\$20 per person

Select one:

Roasted Supreme of Chicken with wild mushroom marsala wine sauce

Red Wine Braised Alberta Boneless Beef Short Ribs

Lemon Pepper Marinated Atlantic Salmon with dill cream sauce

Pork Schnitzel with hunter sauce

Blackened Mahi-Mahi with smoked tomato & fennel chutney

Butter Chicken marinated & simmered in authentic east Indian creamy tomato sauce

all the above are served with chef's choice of potato, rice or seasonal vegetable

Soup

\$7 per person

Select one:

Smoked Tomato Gin Bisque

Roasted Butternut Squash

Roasted Carrot & Ginger Soup

Chicken Mulligatawny Soup

Cream of Asparagus

Creamy Forest Mushroom & Sherry Soup

Salad Selections

\$7 per person

Select one:

Citrus Beet Salad mixed greens, red & golden beets, mandarin oranges, almonds, sundried apricot, orange vinaigrette

Caesar Salad crisp romaine lettuce, shredded parmesan, garlic croutons, house made dressing

Spinach Salad with candied pecans, sundried cranberries, apples, goat cheese, pumpkin seeds & apple vinaigrette

Small Plate Desserts

\$6 per person

Select one:

Lemon Cranberry Cheesecake

Sticky Toffee Pudding

Crème Brûlée (gf)

Double Fudge Brownie with Vanilla Ice Cream



Freshly Brewed Coffee & Herbal Tea Blends

Willow Park Golf & Country Club



Lunch Entrée Salads

Chicken & Spinach Salad

\$20 per person

Grilled chicken breast, spinach leaves, candied pecans, sundried cranberries, apples, goat cheese, pumpkin seeds & apple vinaigrette

Thai Prawn Salad

\$20 per person

Tuscan mixed greens, mandarin oranges, roasted peanuts, rice noodles, carrots, cucumbers, bean sprouts & peanut vinaigrette

Wasabi Tuna Spinach Salad

\$22 per person

Spinach leaves, peppered ahi tuna steak, mushrooms, roasted red peppers, red onions, pickled ginger & wasabi dressing

Alberta CAB Steak & Berry Salad

\$28 per person

8 oz Alberta CAB striploin steak, mixed greens, seasonal berries, goat cheese, slivered almonds & maple dijon vinaigrette

Teriyaki Salmon Salad

\$22 per person

Tuscan mixed greens, snap peas, pea shoots, radish, carrots, cucumbers & sesame soya ginger vinaigrette



Freshly Brewed Coffee & Herbal Tea Blends

Willow Park Golf & Country Club



Tea Package

Celebration of Life

\$22 per person

Assorted Sandwiches with chicken salad, tuna salad, salmon salad, egg salad, ham & cheese, smoked meat, vegetables & cheese

Vegetable Crudités served with assorted dips

Fresh Fruit Platter

Artisan Cheese Platter

Mini Cookies & Squares



Freshly Brewed Coffee & Herbal Tea Blends



Cocktail Party

Option 1

\$58 per person

Cold Hors d'oeuvres

BC Smoked Salmon Rosette with fresh dill cream cheese on pumpernickel
Antipasto Skewer with Bocconcinni, Salami, Green Olive, Fresh Basil, Cherry Tomato
Mexican Style Shrimp & Avocado Salad in tortilla cups
Mango & Avocado Rolls wrapped in rice paper with sweet chili sauce

Hot Hors d'oeuvres

Tandoori Chicken Skewers with mint yogurt dip
Wild Mushroom, Goat Cheese & Shallot Strudel
East Coast Crab & Shrimp Cakes with lemon caper aioli
Alberta CAB Ground Beef Samosa with mango chutney

Charcuterie

Artisan Cheese, Cured Italian Meat & Crudités

Carving Station

Carved Alberta CAB Rib Eye with Polynesian buns, grainy dijon & horseradish

Chef's Station

Flambéed Prawns with pernod and fresh pineapple

Dessert

Cascading Chocolate Fountain
served with strawberries, pineapple, biscotti, banana bread, willow bars, marshmallows

Freshly Brewed Coffee & Herbal Tea Blends



Willow Park Golf & Country Club



Cocktail Party

Option 2

\$70 per person

Cold Seafood Platter

An assortment of smoked fish & cold seafood including peppered mackerel, barbecued salmon, smoked trout, Indian candy, smoked trout, mussels, prawns & house made cocktail sauce

Cold Hors d'oeuvres

Smoked Salmon Rosette with fresh dill cream cheese on pumpernickel
Canadian Maple Glazed Pork Tenderloin with spicy fruit chutney on naan bites
Tuna Tartar in cucumber cups
Spicy Crab Rolls with wasabi & soya sauce
Mango & Avocado Rolls wrapped in rice paper with sweet chili sauce
Mexican Style Shrimp & Avocado Salad in tortilla cups

Hot Hors d'oeuvres

Alberta Cab Ground Beef Samosa with mango chutney
Mushroom Strudel with shallot & goat cheese
Shrimp & Crab Cakes with cajun remoulade
Chicken Skewers wrapped in honey garlic glazed bacon
Chicken Gyoza with sweet chili sauce

Charcuterie

Artisan Cheese, Cured Italian Meat & Crudités

Carving Station

AAA Beef Tenderloin with Polynesian buns, grainy dijon & horseradish

Chef's Station

Flambéed Prawns with pernod and fresh pineapple

Dessert

Cascading Chocolate Fountain
served with strawberries, pineapple, biscotti, banana bread, willow bars, marshmallows

Freshly Brewed Coffee & Herbal Tea Blends



Add \$10 per person:

Rosemary & Thyme Marinated Lamb Lollipops

Willow Park Golf & Country Club



Hors d'Oeuvres

\$30 per dozen

Select from the below hot and cold options:

Cold Hors d'oeuvres

Alberta CAB Carpaccio Rolls with arugula & asiago cheese on crostini
BC Smoked Salmon Rosette with dill cream cheese on pumpernickel
Jerk Pork Tenderloin with mango salsa on mini naan rounds
Mango & Avocado Rice Paper Rolls with sweet chili sauce
Cherry Tomatoes & Baby Bocconcini Skewers with fresh basil & balsamic vinaigrette
Spicy Crab Rolls with soya sauce & Japanese mustard
Peppered Cream Cheese Strawberries
Mini Tandoori Chicken Naan Bread Melt
Mexican Style Shrimp & Avocado Salad in tortilla cups
Peppered Ahi Tuna on crostini with seaweed salad
Tomato Bruschetta with feta cheese
Black Olive Tapenade with prosciutto, fennel, pecorino romano on crostini
Deviled Eggs stuffed with east coast snow crab
Tuna Tartar in cucumber cups



Hot Hors d'oeuvres

East Coast Shrimp & Crab Cakes with lemon caper aioli
Vegetable Pakoras with tamarind chutney
Sweet Chili Glazed Bacon Wrapped Scallops
Tandoori Chicken skewers with mint yogurt dip
Alberta CAB Mini Beef Wellington with fresh chive & horseradish cream
Coconut Crusted Prawns with sweet chili sauce
Canadian Maple & Rosemary Glazed Salmon Skewers
Alberta CAB Ground Beef Samosa with mango chutney
Wild Mushroom Strudel with shallots & goat cheese
Chicken Gyoza with sweet & spicy soya ginger sauce
Indonesian Style Chicken Satay with creamy peanut glaze
Mini Vegetable Spring Rolls with plum sauce
Maple Glazed Bacon Wrapped Chicken Skewers
Mexican Style Chicken Tortilla Cups
Bacon Marmalade, Crispy Onions & Applewood Smoked Cheddar on naan

Willow Park Golf & Country Club



Dinner Buffet

Option 1

\$60 per person

Salad

Summerland Peach & Mixed Berry Salad with Tuscan greens, Canadian maple cheddar & maple dijon vinaigrette

Tomato, Gorgonzola & Fresh Basil Salad

Caesar Salad with crisp romaine, parmesan & garlic croutons with house made caesar dressing

served with freshly bake potato scallion buns and whipped butterr

Charcuterie

Artisan Cheese & Cured Italian Meat Platters

Carving Station

Carved Alberta CAB Rib Eye with merlot jus, yorkshire pudding

Entrée

Supreme of Chicken stuffed with goat cheese & mushrooms served with marsala wine & wild mushroom cream saucee

Canadian Maple & Rosemary Marinated Cedar Salmon with sweet ginger glaze

Roasted Fingerling or Whipped Mashed Potatoes

Steamed Vegetables Medley

Desserts

Chocolate Dipped Strawberries

Assorted Baby Cakes

European Cake Bites

Chocolate Chip & Baileys Cheesecake

Freshly Brewed Coffee & Herbal Tea Blends



Willow Park Golf & Country Club



Dinners Buffet

Option 2

\$72 per person

Salad Selections

Summerland Peach & Mixed Berry Salad with Tuscan greens, Canadian maple cheddar & maple dijon vinaigrette

Tomato, Gorgonzola & Fresh Basil Salad

Caesar Salad with crisp romaine, parmesan & garlic croutons with house made caesar dressing

served with freshly baked potato scallion buns and whipped butter

Cold Seafood Platter

An assortment of smoked fish & cold seafood including peppered mackerel, barbecued salmon, smoked trout, Indian candy, mussels, prawns & house made cocktail sauce

Charcuterie

Artisan Cheese & Cured Italian Meat Platters

Carving Station

Carved Alberta CAB Tenderloin served with port jus

Entrée

Supreme of Chicken stuffed with mushrooms & goat cheese served with marsala wine & wild mushroom cream sauce

Pan-fried Queen Charlotte Halibut with roasted red pepper & fresh basil sauce

Roasted Fingerling Potatoes

Steamed Vegetables Medley

Desserts

Chocolate Dipped Strawberries

Assorted Baby Cakes

European Cake Bites

Chocolate Chip & Baileys Cheesecake

Freshly Brewed Coffee & Herbal Tea Blends



Willow Park Golf & Country Club



Plated Dinner a la Carte

Choose one item from each selection:

Soup

\$8 per person

Creamy West Coast Wild Mushroom
East Coast Lobster Bisque
Organic Carrot & Ginger

Smoked Tomato & Roasted Red Pepper Gin Bisque
Maple Roasted Butternut Squash Bisque
Authentic East Indian Chicken Mulligatawny

Salad

\$8 per person

Spinach Salad with candied pecans, sundried cranberries, apples, goat cheese, pumpkin seeds & apple vinaigrette

Organic Baby Field Greens cucumbers, cherry tomatoes, carrots, 30 years aged sherry vinaigrette

Crisp Romaine with parmesan cheese, garlic croutons & house made caesar dressing

Tomato, Cucumber & Fresh Mozzarella Cheese balsamic reduction, olive oil, fresh basil, sea salt

Mixed Berry Salad organic greens, seasonal berries, peaches, almonds, white cheddar, sundried apricots & maple dijon vinaigrette

Entrée

8 oz. Alberta CAB Tenderloin with wild mushroom & merlot jus	40
Bison Tenderloin with madagascar green peppercorn & brandy demi glace	55
Supreme of Chicken stuffed with sundried tomato, pine nuts & feta cheese, champagne cream sauce	30
Bacon Wrapped Chicken Supreme stuffed with roasted red peppers, fresh basil & herb boursin cheese with red pepper cream sauce	30
Queen Charlotte Pan Fried Halibut with lemon caper cream sauce	40
Scotch & Rosemary Marinated Atlantic Salmon with sweet ginger glaze, fresh fruit salsa	32
Fresh Herb Baked Sea Bass with smoked tomato chutney	70

*above entrees are served with a bouquet of local farmed vegetables & choice of:
herb roasted fingerling potatoes, creamy mashed potatoes, or herbed seven grain rice pilaf*

Desserts

\$8 per person

Apple Crisp Meltaway served with crème anglaise

Warm Sticky Toffee Pudding served with vanilla bean ice cream

Truffle Chocolate Mousse Cake

Italian Almond Cream Cake

Lemon Cranberry Cheesecake

Willow Park Golf & Country Club



Late Night Snacks

\$18 per person

Carving Station

select one:

Carved Alberta CAB Striploin

with fresh herbs & dijon crust, freshly baked Polynesian buns, horseradish, grainy mustard

or

Spicy Apricot Glazed Pork Tenderloin

with freshly baked Polynesian buns, fresh apple chutney



Each of the features includes:

Vegetable Crudités served with assorted dips

Artisan Cheeses

Fresh Fruits

Freshly Brewed Coffee & Herbal Tea Blends

Late Night Snacks are served after 10:30 pm and before midnight.

We estimate that 2 out of 3 of your guests will be in attendance.

Willow Park Golf & Country Club