

# Menus

WILLOW PARK GOLF & COUNTRY CLUB

## Special Events



*W*illow 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](#).

Executive Chef Monty Chawla delivers menus that inspire the senses and sources local and farm fresh ingredients.

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

Contact Herb Hardowa, Food & Beverage Manager, to create an experience designed specifically for your event.

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# Catering Selections

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## Catering Information

Available Rooms	Rental	Seated Capacity	Cocktail Capacity
Willow Room	\$500	64	80
Club Room	\$500	40	50
Willow & Club Room	\$1000	144	250

<b>Deposit</b>	\$1000 or \$2000, depending on the type and size of the event.
<b>Cancellations</b>	Cancellations must be received by the Food & Beverage Manager in writing. Cancellations within 30 days will incur a fee of 50% of the contracted food and beverage amount. Cancellations within 10 business days will incur a fee of 100% of the contracted amount.
<b>Date Changes</b>	Made within 60 days prior to the event for the deposit to be transferred. Date changes are based on availability.
<b>Interim Billing</b>	Payment is required 7 business days prior to the event. Interim invoice includes room rental, applicable fees, catering package chosen, multiplied by the number of confirmed guests and requested add-ons.
<b>Final invoice</b>	Will be issued if additional charges are incurred at the time of the event.

**Tables & Banquet Chairs** - Each event comes with a choice of round or rectangular tables, banquet chairs and 6 cocktail tables. Additional cocktail tables - \$15.

**Additional Tables** - for gifts, guest sign in, cake and DJ are available upon request at no additional charge.

### Food & Beverage

**Confirmation of Guests** - is required 8 business days prior to the event.

**Special Meals** - Willow Park will endeavor to accommodate special meals due to allergies or dietary restrictions. Confirmation of special dietary meals is required 8 business days prior to the event.

**Government Regulations** - All food & beverages must be purchased through Willow Park, except for special occasion cakes.

**Damages** - You as a host will be held responsible for any damage to the property incurred by your guests, outside contracted suppliers hired by or working on your behalf.

**Music** - All musical entertainment (live or recorded) is subject to the Entandem Fee.

**Wheelchair Accessible** - Willow Park is wheelchair accessible.

**Linens** - black floor-length linens with a choice of black or cream overlays and black cloth napkins.

If you prefer to rent linens, please ensure they are delivered to Willow Park 3 days prior to your event.

**Alcohol** - No alcohol will be served prior to 9 am or after 12 pm, consumption until 1 am. Last call - 11:45 pm.

**Outside Beverages** - will be confiscated.

**Health and Safety Regulations** - Willow Park prohibits guests from removing any food and beverages from the premises. (special occasion cakes are exempt)

**Access** - For safety purposes, guests are not permitted in any areas where golf is played, such as golf cart paths, fairways, golf greens, putting/chipping/driving range areas.

**Coat Check** - Is available, but no attendant is provided.

**Parking** - Free parking is available for the convenience of your guests. Vehicles may be left overnight.

The information noted on this page is derived from the Willow Park Special Events Contract. It is meant to provide enough information for you to make an informed decision as to whether Willow Park meets the budget and needs for your special event. If you require further information, please contact the Food & Beverage Manager.

## Breakfast Buffet

### **The Continental**

**\$17** per person

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

### **Canadian Cheddar & Fresh Chive Scrambled Egg Buffet**

**\$22** per person

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

### **Canadian Back Bacon Eggs Benedict Breakfast**

**\$24** per person

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

### **Crisp Ham & Egg Cups**

**\$26** per person

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



*Breakfast Buffets include:*  
Chilled Fruit Juices  
Freshly Brewed Coffee & Herbal Tea Blends

## Lunch Buffet – Lighter Fare

### **Soup, Salad & Sandwich Luncheon**

**\$24** per person

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

Chef's Creation Soup of the Day  
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**

**\$27** 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

Chef's Creation Soup of the Day  
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

## Lunch Buffet – World Flavour

### **Canadian Fare**

**\$50** 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**

**\$38** 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 & Bocconcini Salad with balsamic vinaigrette  
Freshly Baked Potato & Scallion Buns with whipped butter

### **East Indian Fare**

**\$38** per person

Butter Chicken marinated & simmered in authentic East Indian creamy tomato sauce  
Beef Rogan Josh Curry  
Vegetable Infused Basmati Rice  
Seasonal Steamed Vegetables  
Curried Chickpea Salad  
Vegetable Kachumber Salad  
Garlic Naan Bread



*Lunch Buffets are accompanied by dessert buffet:*  
Chocolate Dipped Strawberries  
Warm Sticky Toffee Pudding  
Assorted Mini Cakes  
Mini Cheesecake Bites  
Freshly Brewed Coffee & Herbal Tea Blends



## Plated Lunch

### Entrées

Price per person

Select one:

Roasted Supreme of Chicken with wild mushroom marsala wine sauce	\$25
Red Wine Braised Alberta Boneless Beef Short Ribs	\$30
Lemon Pepper Marinated Atlantic Salmon with dill cream sauce	\$30
Pork Schnitzel with hunter sauce	\$25
Blackened Mahi-Mahi with smoked tomato & fennel chutney	\$30
Butter Chicken marinated & simmered in authentic East Indian creamy tomato sauce	\$25

*plated lunches are served with Chef's choice of potato, rice and seasonal vegetables*

### Soup (cup)

**\$6** 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

**\$9** per person

Select one:

- Citrus Beet Salad with 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

**\$8** 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

## Lunch Entrée Salads

### **Blackened Chicken & Spinach Salad**

**\$23** per person

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

### **Thai Prawn Salad**

**\$23** per person

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

### **Tuna Poke Salad**

**\$27** per person

Spinach leaves, mangoes, edamame beans, red peppers, pickled ginger, avocado & creamy wasabi dressing

### **Alberta CAB Steak & Berry Salad**

**\$34** per person

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

### **Teriyaki Salmon Salad**

**\$27** per person

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



Freshly Brewed Coffee & Herbal Tea Blends



## Tea Package

*Celebration of Life*

**\$25** 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

**\$65** per person

### **Cold Hors d'oeuvres**

BC Smoked Salmon Rosette with fresh dill cream cheese on pumpernickel  
Antipasto Skewer with bocconcini, salami, green olive, fresh basil, cherry tomato  
Tuna Tartar in cucumber cups  
Mango & Avocado Sushi Rolls with wasabi mustard & sriracha mayo

### **Hot Hors d'oeuvres**

Bacon Wrapped Chicken Skewers with honey garlic glaze  
Wild Mushroom, Goat Cheese & Shallot Strudel  
East Coast Crab Cakes with lemon caper aioli  
Tequila Lime Salmon Skewers

### **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

## Cocktail Party – Option 2

**\$80** per person

### **Cold Seafood Platter**

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

### **Cold Hors d'oeuvres**

Smoked Salmon Mousse on rye bread

Naan Bites with bacon marmalade, crispy onions & smoked applewood cheddar

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**

Mushroom Strudel with shallot & goat cheese

Coconut Crusted Prawns with pineapple chutney

Chicken Skewers wrapped in honey garlic glazed bacon

Chicken Gyoza with sweet chili sauce

Sweet Ginger Glazed Salmon Skewers

### **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 \$11 per person:*

Rosemary & Thyme Marinated Lamb Lollipops

## Hors d' Oeuvres

**\$30** per dozen

*Select from the following 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 pork belly, crispy pickled jalapeno, 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  
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  
Chicken Skewers wrapped in honey garlic glazed bacon  
Mexican Style Chicken Tortilla Cups  
Naan Bites with bacon marmalade, crispy onions & applewood smoked cheddar

## Dinner Buffet – Option 1

**\$65** per person

### Salads

Summerland Peach & Mixed Berry Salad with Tuscan greens, Canadian white 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

### Charcuterie

Artisan Cheese, Cured Italian Meat & Crudités

### Carving Station

Carved Alberta CAB Rib Eye with merlot jus, yorkshire pudding

### Entrée

Fresh Herb Marinated Salmon with lemon dill cream sauce

Supreme of Chicken braised in a red wine sauce with pearl onions, carrots, mushrooms & bacon

Roasted Fingerling or Whipped Mashed Potatoes

Steamed Vegetable Medley

### Desserts

Chocolate Dipped Strawberries

Assorted Baby Cakes and Squares

Lemon, White Chocolate & Cranberry Cheesecake



Freshly Brewed Coffee & Herbal Tea Blends

## Dinner Buffet – Option 2

**\$80** 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, candied salmon, mussels, prawns & house made cocktail sauce

### Charcuterie

Artisan Cheese, Cured Italian Meat & Crudités

### 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

Rosemary & Scotch Marinated Salmon with sweet ginger glaze

Roasted Fingerling Potatoes

Steamed Vegetables Medley

### Desserts

Chocolate Dipped Strawberries

Assorted Baby Cakes and Squares

Lemon, White Chocolate & Cranberry Cheesecake



Freshly Brewed Coffee & Herbal Tea Blends



## Plated Dinner a la Carte

Choose one item from each selection:

### Soup

\$9 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

\$9 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 \$48

CAB Ribeye with merlot juice & yorkshire pudding \$40

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 \$33

Queen Charlotte Pan Fried Halibut with lemon caper cream sauce \$48

Scotch & Rosemary Marinated Atlantic Salmon with sweet ginger glaze, fresh fruit salsa \$35

Hazelnut Crusted Halibut with chili lime cream sauce \$48

*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

\$9 per person

Apple Crisp Meltaway served with crème anglaise

Warm Sticky Toffee Pudding served with vanilla bean ice cream

Triple Chocolate Mousse Cake

Lemon Cranberry Cheesecake

Freshly Brewed Coffee & Herbal Tea Blends

## Late Night Snacks

**\$20** 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 dip  
Artisan Cheeses  
Fresh Fruit

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.*

*Prices are subject to change. We guarantee our prices 10 days prior to your event.*



## Beverage Services

### Standard Banquet Bar

#### Soft Drinks and Juice

\$3.25 each

Several varieties available

#### Standard Liquors

1 oz - \$6.00 each

Alberta Premium Rye, Bacardi White Rum, Bacardi Black Rum, Beefeater Gin, J&B Scotch, Smirnoff Vodka

#### Premium Liquors

1 oz - \$7.25 each

Bombay Sapphire, Captain Morgan's Spiced Rum, Crown Royal, Gibson's, Jack Daniel's, Jameson, Jose Cuervo, Pimm's, Tanqueray, Tito's

#### Domestic Bottled Beer

\$6.25 each

Alexander Keith's, Budweiser, Bud Light, Coors Banquet, Coors Lite, Kokanee, Michelob Ultra

#### Premium Bottled Beer

\$7.25 each

Corona, Heineken, Stella Artois

#### Liqueurs

1 oz - \$7.25 each

Amaretto, Baileys, Kahlua, Sambuca, Drambuie

#### Sparkling Wine

Bottle - \$46

La Maraca prosecco AOG

#### House Wine

6 oz - \$9.50 each

Red: Starling Cabernet Sauvignon

White: Ogio Pinot Grigio

