

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](#).

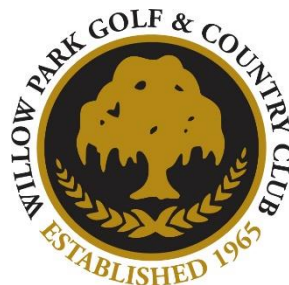
Executive Chef Monty Chawla delivers menus that inspire the senses and sources local and farm fresh ingredients.

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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Clubhouse 403-271-4231

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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

- Deposit** \$1000 or \$2000, depending on the type and size of the event.
- Cancellations** 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.
- Date Changes** Made within 60 days prior to the event for the deposit to be transferred. Date changes are based on availability.
- Interim Billing** 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.
- Final invoice** 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.

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

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

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

Food & Beverage

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

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

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.

Outside Beverages - will be confiscated.

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

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

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.

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.

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

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

Wheelchair Accessible - Willow Park is wheelchair accessible.

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, Muffins
Seasonal Fresh Fruit
Fruit Yogurt

Canadian Back Bacon OR Smoked Salmon Eggs Benedict Breakfast

\$25 per person

Breakfast Sausage & Bacon
Pan-fried Baby Red Potatoes or Tater Tots
Freshly Baked Croissants, Banana Bread, Muffins
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, Muffins
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

\$27 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

\$29 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

\$45 per person

Salads

Organic Green Salad with cherry tomatoes, cucumber, celery, carrots & sherry vinaigrette

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

Entrées

Choose two items:

Baked Atlantic Salmon with lemon dill sauce

Grilled Chicken Breast with creamy mushroom sauce

Bacon Wrapped Pork Tenderloin with marsala wine mushroom sauce

Beef Lasagna

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

Beef Bourguignon cooked with mushrooms, pearl onions, carrots & bacon in red wine sauce

Atlantic Salmon marinated with rosemary & scotch with a sweet ginger glaze

Chicken Parmesan with fire roasted tomato sauce

Accompaniments

Potato Scallion Dinner Buns with whipped butter

Seasonal Steamed Vegetables

Choose one item:

Roasted Fingerling Potatoes

Mashed Potatoes

Basmati Rice

Dessert

Chocolate Dipped Strawberries

Warm Sticky Toffee Pudding

Assorted Dessert Squares

Freshly Brewed Coffee & Herbal Tea Blends

Plated Lunch

Entrées

Price per person

Select one:

Roasted Supreme of Chicken with wild mushroom marsala wine sauce	\$26
Red Wine Braised Alberta Boneless Beef Short Ribs	\$35
Lemon Pepper Marinated Atlantic Salmon with dill cream sauce	\$30
Pork Schnitzel with hunter sauce	\$26
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, carrots, 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

All salads are served with a freshly baked potato scallion roll and whipped butter

Blackened Chicken & Spinach Salad

\$26 per person

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

Thai Prawn Salad

\$26 per person

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

Tuna Poke Salad

\$28 per person

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

Alberta CAB Steak & Berry Salad

\$40 per person

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

Teriyaki Salmon Salad

\$32 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

\$27 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

\$70 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
Mini Chili Taco Cups

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

\$85 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

Mini Chili Taco Cups

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 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 Chili Beef Tortilla Cups
Naan Bites with bacon marmalade, crispy onions & applewood smoked cheddar

Dinner Buffet – Option 1

\$70 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

\$82 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

Pan Fried Mahi-Mahi with tomato caper cream sauce

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
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	\$52
CAB Ribeye with merlot juice & yorkshire pudding	\$50
Supreme of Chicken stuffed with sundried tomato, pine nuts & feta cheese, champagne cream sauce	\$33
Bacon Wrapped Chicken Supreme stuffed with roasted red peppers, fresh basil & herb boursin cheese with red pepper cream sauce	\$38
Queen Charlotte Pan Fried Mahi-Mahi with lemon caper cream sauce	\$42
Scotch & Rosemary Marinated Atlantic Salmon with sweet ginger glaze, fresh fruit salsa	\$38
Hazelnut Crusted Mahi-Mahi with chili lime cream sauce	\$42

*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

\$25 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 - \$6.25 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

\$6.50 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 - \$48

La Maraca DOC prosecco

House Wine

6 oz - \$9.50 each

Red: Sterling Cabernet Sauvignon

White: Cantina di Custoza Delle Venezie Pinot Grigio

