

WILLOW PARK GOLF & COUNTRY CLUB

presents its 2026

Festive Season



Menus

Winter at Willow is Magic

Festive lights welcome you to Willow Park, where our creative Turf Team brings the season to life as the bridges, trees and surrounding landscape light up for Christmas.

The arrival, the food and the atmosphere create the perfect setting for you and your guests to gather, celebrate and be reminded that life is good and that we have many things for which to be grateful. From intimate gatherings to festive occasions for up to 150 guests, we are here to help make your celebration memorable.

If you would prefer a customized menu, please inquire. Our talented Chef would be pleased to create one for your event.

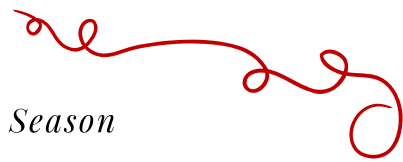
To plan your festive celebration, please contact our Food & Beverage Manager, Herb Hardowa, at 403-271-4231 ext. 105.

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Clubhouse 403-271-4231 | Fax 403-225-0317 | info@willowparkgolf.com





Willow Park Golf & Country Club 2025 Festive Season



Plated Dinner Menu Options

Entree - select your choice of one:

Alberta 8 oz CAB Tenderloin with wild mushrooms & port jus | 80

Supreme of Chicken stuffed with fresh basil, roasted red pepper & jalapeno jack cheese with roasted red pepper cream sauce | 60

Traditional Roasted Turkey with cranberry stuffing & pan gravy | 65

Salmon Oscar with crab, asparagus & hollandaise | 65

Hazelnut Crusted Mahi-Mahi with chili lime cream sauce | 65

all above entrees are served with a bouquet of steamed vegetables and a choice of herb roasted fingerling potatoes or creamy mashed potatoes and freshly baked buns

Soup - to accompany your dinner entrée, select your choice of one:

Cream of Wild Mushroom & Sherry

Cream of Asparagus

Tomato & Roasted Red Pepper Bisque

Butternut Squash Bisque

Salad - select your choice of one:

Tuscan Greens with strawberries, apples, sundried cranberries, carrots, goat cheese, almonds & maple dijon vinaigrette

Tomato, Cucumber & Fresh Mozzarella Tower Salad with fresh basil & balsamic vinaigrette

Dessert - select your choice of one:

Warm Sticky Toffee Pudding with candied pecans

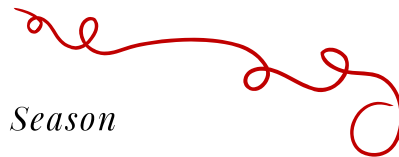
Apple Crisp Meltaway with vanilla ice cream

Triple Chocolate Mousse Cake

Baileys & Chocolate Chip Cheesecake



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the Dinner Buffet

\$75 per person

Carving Station

Carved Alberta Beef Rib Eye

with red wine jus, Yorkshire pudding & horseradish

Entree - select your choice of two:

Traditional Roasted Turkey with cranberry stuffing & pan gravy

Chicken Supreme with sundried tomato & spinach cream sauce

Supreme of Chicken braised in red wine sauce, with bacon, pearl onions and mushrooms

Baked Atlantic Salmon with lemon caper sauce

Honey Chili Garlic Glazed Salmon

Pan Fried Mahi-Mahi with roasted red pepper cream sauce

Bacon Wrapped Pork Tenderloin with brandy & Madagascar peppercorn sauce

Apple & Caramelized Onion Stuffed Pork Loin with calvados cream sauce

served with fingerling potatoes or creamy mashed potatoes and steamed vegetable medley

Salads

Tuscan Greens with strawberries, apples, carrots, sundried cranberries, goat cheese, almonds & maple dijon vinaigrette

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

Charcuterie

Artisan Cheese Platter & Cured Meat Platter

Dessert

Warm Sticky Toffee Pudding
Chocolate Dipped Strawberries
Assorted Squares & Buffet Cakes

For an additional \$10 per person add:

Cascading Chocolate Fountain

served with strawberries, banana bread, pineapple, marshmallows, rice crispy squares & lady finger cookies.