



Aspen Links

Country Club

At Emerald Park

***BANQUET AND CATERING
PACKAGE
2010***

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Aspen Links Country Club, a division of Aspen Village Properties, is located just a few minutes east of Regina in Emerald Park. In addition to providing a unique and memorable golfing experience with an expansive 18-hole course and practice facilities, we offer a country style venue to accommodate all of your banquet and catering needs. Our banquet facilities make Aspen Links Country Club an ideal setting for tournament functions, birthday/anniversary parties, corporate parties, business meetings, seminars, weddings and more.

Features include:

- *Full banquet facilities to accommodate 200 plus people*
- *A loft venue for a more private setting for up to 80 people*
- *A boardroom to accommodate up to 15 people*
- *A lounge featuring 3 high definition TVs dedicated to bringing you all the best in sports*
- *An upscale dining room with a picturesque view for a more elegant experience*
- *A patio that looks onto the golf course*
- *Family atmosphere with a menu for all ages*
- *Unlimited parking*
- *An extensive banquet menu to suit all tastes at competitive pricing provided on the following pages*
- *Highly skilled staff that are dedicated to making your visit to Aspen Links a memorable one*

Our Executive Chef Dee (D.F.) Jensen offers a diverse banquet menu designed to accommodate a variety of tastes and occasions. In addition to the options on the banquet menu, our daily menu, with breakfast, lunch, entrée, appetizer and kid's options, provides an additional array of choices. We also feature an outstanding Sunday Brunch Buffet every Sunday.

Executive Chef Dee (D.F.) Jensen would be pleased to make substitutions or changes to the menu as required, or to cater to a particular theme or favourite dish. He welcomes you to come in and discuss any special requests with him.

If you have any inquiries or requests that do not comply with the following options, please let us know!

BANQUET FACILITIES

Aspens' Restaurant and Lounge

The Aspens' dining room is a partially secluded area located on the main level of the clubhouse. It has an upscale atmosphere with a great view of the golf course and provides family dining and a more elegant experience. The lounge holds 3 high definition TVs for those not wanting to miss their favorite sporting event. It is a great setting for a casual dining experience or for those just wanting to explore our diverse drink menu.

The Boardroom

The boardroom is a private room located on the main level of the clubhouse and seats up to 15 people. It serves as a perfect setting for a business meeting or a small private gathering with family and friends.

The Loft

Upstairs, overlooking Aspens' Restaurant and Lounge, the loft seats up to 80 guests. This space can really be transformed into a beautifully decorated space with its high-peaked ceiling, prominent wooden beams, expansive windows and unique layout. This space comes complete with full bar service and dance floor. It is great for a family or business gathering, birthday or anniversary party or a small wedding reception.

The Banquet Room

This room encompasses the majority of the lower level of the clubhouse and accommodates larger groups. It can seat up to 250 people with full bar service and a large dance floor. It is great for wedding receptions, large parties with dancing and a D.J. and serves as a great dinner setting following a large company golf tournament.

****All room rentals are free with catering***

2010 BANQUET AND CATERING PACKAGE

SNACKS

<i>Croissants, Muffins, Danishes and Cinnamon Buns</i>	<i>\$30.00 per tray</i>
<i>Tray of dessert Squares</i>	<i>\$30.00 per tray</i>

APPETIZERS & MIDNIGHT LUNCH PLATTERS

<i>Hot Appetizer Platter:</i>	<i>\$40.00 per platter</i>
<i>(Dry Ribs, Wings, Popcorn Shrimp, Skinny Dippers, Greek Ribs, Spring Rolls, Nachos)</i>	
<i>Vegetable Platter</i>	<i>\$30.00 per platter</i>
<i>Assorted Fine Cheeses, Pickle & Crackers Platter</i>	<i>\$40.00 per platter</i>
<i>Fresh Fruit Platter</i>	<i>\$30.00 per platter</i>
<i>Assorted Deli Meat Platter</i>	<i>\$40.00 per platter</i>

<i>Gourmet Hors D'oeuvres Buffet:</i>	<i>\$25.00 per person</i>
<i>(maple & chipotle glazed pan-seared sea scallops, mesquite cured salmon, mushroom caps stuffed with cream cheese and crab, roasted red pepper hummus, beef satay skewers, chicken souvlaki skewers, shrimp provincial, roasted vegetable tepenade and toast points, creamy cheese and spinach dip, deviled eggs, fresh spring rolls ,and bruschetta)</i>	

(platters will serve 15-20 people)

TOURNAMENT SPECIALS

<i>Hot Dog and Hamburger Buffet</i>	<i>\$9.50 per person</i>
<i>Choice of two salads from our salad menu, potato wedges, and condiment trays including: sliced tomatoes, cheese slices, diced onions, mustard, ketchup, relish, and pickles.</i>	

Prices are subject to change. Prices are subject to a 15% gratuity charge and 5% GST on the total bill.

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BREAKFAST SELECTIONS

Continental Breakfast

Muffins, Danishes and Cinnamon Rolls
Fresh Fruit Platter
Assorted Juice
Coffee and Tea

\$8.50 per person

Traditional Breakfast Buffet

Scrambled Eggs
Bacon and Sausage
Hash Browns
Assorted Fresh Fruit
Assorted Juice
Coffee and Tea

\$9.50 per person

Aspens' Executive Breakfast Buffet

Muffins, Danishes and Cinnamon Rolls
Fresh Fruit Platter
Eggs Benedict
Scrambled Eggs
Bacon and Sausage
Hash Browns
Waffles or French Toast
Assorted Juice
Coffee and Tea

\$11.00 per person

Nutritional Mid-Day Snack

Assorted flavored yogurt cups
Fresh fruit platter
Granola bars
One bottle of water per person

\$7.50 per person

Prices are subject to change. Prices are subject to a 15% gratuity charge and 5% GST on the total bill.

LUNCH SELECTIONS

Slow Roasted Beef on a Bun

*Two Selections From our Salad Menu
Assorted Dessert Squares*

\$9.95 per person

Soup and Sandwich Buffet #1

*Homemade Soup of the Day
Assorted fresh-made Sandwiches*

\$9.95 per person

Soup and Sandwich / Wrap Buffet #2

*Homemade Soup of the Day
Assorted fresh-made Sandwiches & wraps
Cheese, Cracker & Pickle Tray
Assorted Dessert Squares*

\$12.00 per person

Pasta Buffet

Please Choose Two of the Following:

Meat or Vegetarian Baked Three Cheese Lasagna

Baked Cannelloni

*Garlic and White Wine Alfredo Sauce Served on Your Choice of Noodle:
Fettuccini, Spaghetti, Penne, Ravioli, Stuffed Tortellini,
Rotini, or Vermicelli (angel hair pasta)*

*Roasted Red Pepper Marinara Sauce Served on Your Choice of Noodle:
Fettuccini, Spaghetti, Penne, Rotini, Ravioli, Stuffed Tortellini, or Vermicelli (angel hair
pasta)*

Served with:

Grilled Garlic Bread, Caesar Salad, and Assorted Dessert Squares

*Add Ground Beef \$1.50, Add Chicken \$2.00, Add Seafood Medley \$3.00
\$14.50 per person*

****Coffee/tea and pop are included in the price of lunch selections***

***Prices are subject to change. Prices are subject to a 15% gratuity charge and 5% GST
on the total bill.***

DINNER SELECTIONS

Ukrainian Buffet

*Handmade Cabbage Rolls, Potato and Cheese Perogies, Served with
Ukrainian Garlic Sausage & Sauerkraut
Two Selections from our Salad Menu
One Selection from our Hot Vegetable Menu
One Selection from our Potato and Rice Menu
Fresh Rolls
Assorted Dessert Squares*

\$16.50 per person

Hip of Roast Beef or Honey Glazed Ham

*Three Selections from Our Salad Menu
One Selection from our Hot Vegetable Menu
One Selection from our Potato and Rice Menu
Fresh Rolls
Assorted Dessert Squares*

\$16.95 per person

Quarter BBQ or Lemon Herb Chicken

*Three Selections from our Salad Menu
One Selection from our Hot Vegetable Menu
One Selection from our Potato and Rice Menu
Fresh Rolls
Assorted Dessert Squares*

\$16.50

based on one ¼ chicken per person

8oz Canadian AAA Ribeye or Striploin

Served in a Red Wine and Mushroom Reduction or in-house BBQ Sauce

*Three Selections from our Salad Menu
One Selection from our Hot Vegetable Menu
One Selection from or Potato and Rice Menu
Grilled Garlic Ciabatta Bread
Assorted Dessert Squares*

\$18.95

Based on one steak per person

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7oz Maple Chipotle Baked Salmon or Sole Fillet Served in a Yogurt Dill Sauce

*Three Selections from Our Salad Menu
One Selection from our Hot Vegetable Menu
One Selection from our Potato and Rice Menu
Fresh Breads
Assorted Dessert Squares*

\$17.95

based on one 7oz fillet per person

Traditional Christmas Buffet

*Bronzed Oven Roast Turkey
Fresh Herb Cashew, sweet apple, and Italian Sausage Stuffing
Homemade Cabbage Rolls
Three Selections from our Salad Menu
Two Selections from our Hot Vegetable Menu
Fresh Cranberries
Garlic Mashed Potatoes
Pan Gravy
Baked Rolls
Gourmet Dessert Table*

\$19.50 per person

Carved Prime Rib Dinner

With au Jus and Yorkshire Pudding

*Homemade Cabbage Rolls
One Selection from our Gourmet Soup Menu
Three Selections from our Salad Menu
Two Selections from our Hot Vegetable Menu
Garlic Mashed Potatoes
Fresh Breads and Rolls
Assorted Fresh Fruit Tray
Gourmet Dessert Table*

\$25.95 per person

**Coffee/tea and pop are included in the price of dinner selections*

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2010 BANQUET AND CATERING PACKAGE

SALAD MENU

Tossed Greens with Fresh Vegetables, Topped with a Balsamic Vinaigrette or a selection of Contemporary Dressings

Crisp Romaine Caesar Salad with Authentic Bacon Bits and Fresh Parmesan Cheese

Creamy Coleslaw Salad Topped with Sautéed Cinnamon Apples

Potato Salad with Diced Egg and Drizzled with a Honey Mustard Dill Sauce

Diced Tomato and Honey Drizzled Cucumber Salad

Oriental Salad Served in a Sesame Oil Dressing

HOT VEGETABLE MENU

Oriental Vegetable Stir-fry

Steamed Broccoli in a Warm Sharp Cheddar Cheese Sauce

Lemon Herb Vegetable Medley

Fresh Tabor Corn on the Cob

Baby Carrots in a Honey Dill Sauce

POTATO AND RICE MENU

Baked potato served with sour cream, chives, butter, and authentic bacon bits

Garlic and Fresh Herb Mashed Potatoes

Scalloped Potatoes au Gratin

Oven Roasted Baby Potatoes

Rice Pilaf

Basmati and Wild Rice Mixture

Add any one of the above dishes for \$2.50 per person

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GOURMET SOUPS

Roasted Red Pepper Bisque

Roasted Portabella Mushroom

New England Clam Chowder

Fresh Seafood Bisque

Minestrone

Wicked Thai Chicken Vegetable

Scotch Broth Lamb

Cream of Chicken Corn Chowder

Mulligatawny

Add any one of the above soups for \$3.50 per person

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BEVERAGE SERVICES

Non-Alcoholic Beverages

<i>Freshly brewed Coffee or Tea Carafe</i>	<i>\$10.00 each</i>
<i>Pitcher of Juice</i>	<i>\$15.00 each</i>
<i>Pitcher of non-stop Pop</i>	<i>\$2.00 per person</i>

Alcoholic Beverages

Our banquet facilities provide full bar service. We offer a wide selection of alcoholic beverages including spirits, domestic beer, imported beer, draught beer, cocktails, shooters, and wine. We offer a wide selection of both red and white wines to suit different tastes. Prices vary per drink. Please inquire about bar options for our various facilities.

Please inquire about options for flat rate beverage prices for larger banquets.

Corkage fee \$5.00 per bottle –Please inquire, certain restrictions apply.

In accordance with the Saskatchewan Liquor and Gaming Authority, alcoholic service from Monday to Saturday, will be served from 9:30 am until 1:30 am, with consumption until 2:00 am. On Sunday, alcohol will be served from 12:00 pm until 1:30 am, with consumption until 2:00 am.

DEPOSIT AND PAYMENT POLICY

A deposit is required for all banquet bookings. The deposit is non-refundable 2 weeks prior to the event and will be subtracted from the total bill. If circumstances allow, payment is to be received directly following the event. In other circumstances or with prior arrangements, an invoice will be prepared and sent to you following the event and payment is to be received promptly within receipt of the invoice.

We accept MasterCard, Visa, American Express, debit and cheque as methods of payment for banquets.

For general inquiries, call 791-7467 or email info@aspenvillage.ca

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