



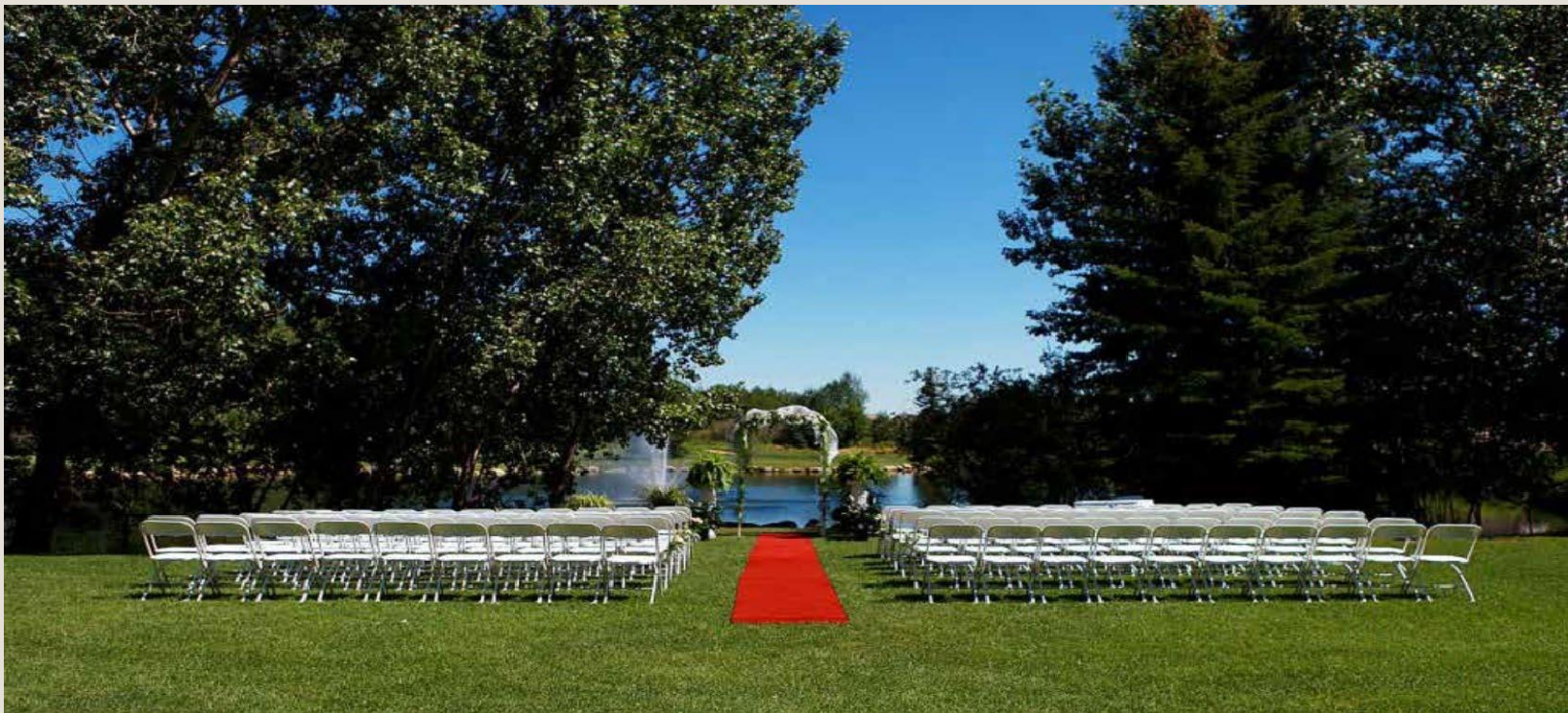
CrystalRidgeGolf.com | T: (403) 995-5563 | F: (403) 995-5564



Welcome to your Crystal Ridge Wedding

With stunning vistas of the Sheep River Valley and the Canadian Rockies, the Clubhouse at Crystal Ridge is the perfect location for your function. Located in Okotoks, only minutes from South Calgary, the Clubhouse at Crystal Ridge offers full catering facilities and fabulous food for your special day.

Overlooking the beautiful Crystal Ridge Golf Course, our clubhouse features spectacular views of the golf course and the landscape beyond. We are open year-round for special functions and offer three different venues to cater to your needs. If the views are not enough, our elegant clubhouse features three fireplaces and a large dance floor. The contemporary design and decor of our clubhouse creates the perfect ambience for your special occasion and allows you and your guests to relax and escape.



With three completely different rooms capable of holding special events, we are able to cater to groups of 12 to 200 and everything in between. We can also offer you an extremely beautiful outdoor ceremony location in the beautiful and serene Crystal Grove. With such varied and comfortable surroundings, you and your guests may never want to leave!

Our award-winning Chef and his team will create the perfect meal for your event. The suggested menu items in this package are only the beginning, as our Chef will happily customize your meal to meet your specific needs.

Organization and preparation are the keys to a successful event of any size. Our event coordinators will meet with you to assist in the preparation of your function. To complete your day, we can also recommend florists, photographers, disc jockeys and decorators. Thank you for considering Crystal Ridge.



On-Site Ceremonies

Crystal Ridge Golf Club specializes in on-site ceremonies of all kinds. Our stunning Crystal Grove is the ideal site for outdoor, spring, summer and fall ceremonies. Our versatile clubhouse is also ideal for indoor ceremonies in the summer should the weather turn bad or in the winter if you choose to have your entire wedding day with us. The Crystal Grove is also an ideal location for post ceremony photographs. Please inform our event planner if you wish to use the grove for your wedding day pictures.

We also offer additional add-on services such as outdoor champagne receptions, wine pour service, outside bar and of course, both hot and cold hors d'oeuvres. Please consult with our wedding coordinator when considering options to compliment your ceremony with us.



Outdoor Ceremony Prices

\$750 – when also holding your reception at Crystal Ridge

\$1,250 – when only holding ceremony at Crystal Ridge

Ceremony prices at Crystal Ridge include set up of our chairs, a signing table, welcome table, easel with signage and an extension cord for power to the ceremony site. Additional charges may apply if additional set up is required. Ceremony prices are subject to 18% gratuity and 5% GST. Considerations should be made as inclement weather may interrupt your ceremony. Please note that if bad weather is forecasted you must make your decision of ceremony site a minimum of 2 hours before the ceremony. Our event staff will be happy to discuss ceremony options and information as part of your consultation.

All Inclusive Package

\$175 per person includes the following:

- 1) Ceremony Site for 2 Hours (includes backup location)
- 2) Secured Bridal Room
- 3) Choice of Room Rental (William's, Orville's, or Owls Nest)
- 4) Hors D'Oeuvres for Cocktail Hour
- 5) Choice of Plated or Buffet Dinner Service
- 6) Wine and Alcoholic Beverages from 4pm – 1am
- 7) Champagne Toast
- 8) Midnight Snacks

Ceremony Additional Options

Optional add-ons for outdoor wedding ceremonies:

- Outdoor Standard Bar Services Ask for Quote
- Outdoor Premium Bar Services Ask for Quote
- Appetizer Stations Ask for Quote
 - o Does not include cost of appetizers
 - o Pop up tent available
- Served Appetizers \$150
 - o Does not include cost of appetizers
- Ceremony Sound System
 - o 1 Speaker with Mic \$100
 - o 2 Speakers with Mic \$150
 - o Wireless Mic \$50

Mini-Golf Packages

We have an 18-hole mini-golf that is fun for all ages!

- | | |
|-----------------|----------|
| - 1-20 Tickets | \$10 ea. |
| - 20-50 Tickets | \$9 ea. |
| - 50-75 Tickets | \$8 ea. |
| - 75 + Tickets | \$7 ea. |

Please note that tickets are ONLY valid on the day of the event. Tickets are valid for all ages.



Plated Service Dinners

Starting at \$45 / person (All Prices Subject to GST and Gratuity)

Starters

Choice of ONE of the following:

- Roasted Red Pepper Bisque in a Dome Bowl –
- Tossed Salad of Garden Greens with Raspberry and Truffle Vinaigrette –
- Asiago Caesar Salad with Freshly Baked Herbed Croutons –
- Baby Leaf Spinach topped with Cranberries, Mandarin Orange Sections and Balsamic Dressing –
- Greens with Roasted Beet and Goat Cheese and Crumble Wild Berry Dressing -

THIS IS JUST A GUIDE

MENUS ARE CUSTOMIZABLE - PRICES VARY ACCORDING TO MENU SELECTION

Starches

Choice of ONE of the following:

- Rosemary Oven Roasted Potatoes -
- Saffron Basmati Rice –
- Roasted Garlic Creamy Whipped Potatoes –
- Chateau Potatoes –

(All plated dinners are accompanied by a medley of the Chef's season vegetables)



Entrees

Choice of ONE of the following:

- Chicken Supreme with Green Peppercorn Cream -
- Prime Rib Served with Au Jus and Yorkshire Pudding – Add \$10/person –
- Candied Glazed Salmon Filet with Five Onion Marmalade –
- Chicken stuffed with Goat Cheese and Sundried Tomato –
- Beef Wellington – Add \$15 / person -
- AAA New York with a Port Wine Jus –

Desserts

Choice of ONE of the following:

- Chocolate and Vanilla Crepes –
- New York Cheesecake with Berry Compote –
- Warm Brownie Pie –
- Apple Caramel Crisp Served with Baileys Cream-



Buffet Dinners

Starting at \$45 / person (Subject to GST and Gratuity)

All buffets are served with:

- Tossed salad of Gathered Greens –
- Three Gourmet Chef's Dressings –
- Hearts of Romaine with Garlic Lovers Dressing –

Salads

Choice of TWO of the following:

- Curry Salad with Seven Grains and Cranberries -
- Roma Tomato and English Cuke -
- Mediterranean Greek -
- Tomato & Artichoke with Herb Citrus Vinaigrette -
- Italian Pasta with Bell Peppers -
- Marinated Vegetables -
- Baby Leaf Spinach -

(Sliced Red Onion, Mushrooms, Topped with Roasted Walnuts)

THIS IS JUST A GUIDE

MENUS ARE CUSTOMIZABLE - PRICES VARY ACCORDING TO MENU SELECTION



Starches

Choice of ONE of the following

- Rosemary Oven Roasted Potatoes –
- Garlic Chive Mashed Potatoes –
- Stuffed Twice Baked Potatoes –
- Dauphinoise Potatoes -

Carved

Choice of ONE of the following

- Roasted AAA Baron of Beef Served with Aged Port Demi –
- Honey Glazed Baked Ham with Pineapple Jus –
- Mediterranean Crusted Pork Loin –
- Prime Rib of Beef, Au Jus Lie' and Yorkshire pudding (Add \$10 / person) –

Please let us know to what degree of 'doneness'

you would like your beef

Entrees

Choice of TWO of the following

- Chicken Breast topped with Wild Mushroom Demi –
- Pan Seared Salmon with Maple Bourbon –
- Peppered Beef Tenderloin with Wild Mushrooms (Add \$7 / person) –
- Pork Loin Encased with Apple Rosemary Stuffing Served with Pork Jus –
- Cedar Plank Salmon with 5 Onion Marmalade –
- Smoked Turkey with Wild Rice Stuffing –

Dinners

ALL are accompanied with:

- Fresh Baked Dinner Buns and Rolls –
- Butter Rosettes –
- Chef's Fresh Market Vegetables –
- Selection of Cakes and Pies –
- Coffee and Tea Station -



Appetizers & After Ten Refreshments

Choose from our fine selection of pre-meal and late night snacks and treats to complete your evening with us.

(* items are by the dozen)

- Garden Quiche*	\$20	- Double Smoked Bacon Wrapped Scallops*	Market Price
- Herb Boursin Won Ton Crisps*	\$20	- Spinach, Tomato and Feta Purses*	\$20
- Hoisin Ginger Shrimp*	\$22	- Smoked Salmon Pinwheels*	\$19
- Satay Skewers (Chicken/Beef) *	\$24	- Sun Dried Tomato & Mushroom Pockets*	\$20
- Smoked Salmon Blinis*	\$26	- Pear & Blue Cheese Celery Boats*	\$19
- Fresh Shucked Oysters*	Market Price	- Saltimbocca Shrimp*	\$27
- Balsamic Bocconcini*	\$18	- Vegetarian Spring Rolls*	\$17
- Lobster Stuffed Mushroom Caps*	\$28	- Shrimp Mousse on Cucumber Slices*	\$19
- Smoked Salmon Mousse on Celery*	\$19	- Hot Lobster Tarts*	\$28
- Crispy Lamb Chops & Mint Jelly*	Market Price	- Bruschetta Bread Bowl	\$39
- Jumbo Shrimp Tower (100)	\$190	- Seasonal Vegetable Tray	\$2.50/person
- Assorted Cold Cuts & Buns	\$5.50/person	- Fresh Fruit Tray	\$4/person
- Assorted Fresh Sandwich Platter	\$7/person	- Domestic & Imported Cheese Platter	\$5/person

Late Night Snack

- Pizza Buffet – Your choice of 3 pizzas: Pepperoni, Ham & Pineapple; Cheese; Vegetarian; Meat Lovers; Buffalo Chicken; or Pear & Blue Cheese - \$8.95/person
- Slider Buffet – 3 types of sliders: Mini Classic Burger; Cajun Shrimp Slider; and/or Crispy Smoked Port Belly - \$11.95/person
- Build Your Own Poutine Bar – Hand Cut Fries & Crispy French Fries, Squeakers Cheese Curds, Grilled Chicken, Taco Beef and Mouth-Watering Gravy - \$9.95/person

Cake Cutting Services

We would be happy to cut, plate and garnish your wedding cake to present to your guests. \$4/person

Banquet Bar Prices

Standard Bar

(No Charge)

Standard Bar Services Include but are not limited to:

- | | | |
|----|-----------------------|---------------|
| 1. | Pop & Juice | \$1.50 |
| 2. | Domestic Beer | \$6.25 |
| 3. | House Highballs | \$5.75 |
| 4. | House Wines (6/9) | \$6.00/\$9.00 |
| 5. | Includes Coffee & Tea | |

Premium Bar

(\$200)

Premium Bar Services Include but are not limited to:

- | | | |
|-----|----------------------------|-----------------|
| 9. | Pop & Juice | \$1.50 |
| 10. | Domestic Beer | \$6.25 |
| 11. | House Highballs | \$5.75 |
| 12. | Premium Highballs | \$6.25 to \$800 |
| 13. | Cocktails | \$5.00 to \$800 |
| 14. | Choice of 4 wine varieties | |
| 15. | Choice of Shooter Liquors | |
| 16. | Includes Coffee & Tea | |

Punch Bowls

(50 portions)

- | | | |
|----|-----------------------|-------|
| 6. | Liquor Punch | \$170 |
| 7. | Champagne Punch | \$130 |
| 8. | Non – Alcoholic Punch | \$75 |



Crystal Ridge...The Wedding Specialist

At Crystal Ridge, we understand that each and every wedding has diverse wants and needs. We are happy to sit down and discuss your needs to ensure we can meet your expectations and deliver a wedding that only YOU could dream of.



Banquet Wine Selection

Complete your dining experience with exquisite wines from our wine selection. All prices are per bottle.

Cabernet Sauvignon – Tom Gore - \$44

Chardonnay – Tom Gore - \$44

Cabernet Sauvignon – Lindemans - \$25

Chardonnay – Lindemans - \$33

Malbec – Bodega Norton- \$29

Prosecco – Le Monde - \$36

Shiraz -The Black Chook - \$33

Pinot Noir – Backhouse - \$33

Pinot Grigio – Folonari - \$30

Merlot – Screw It! - \$25

Sauvignon Blanc – Babich Marlborough - \$33

Blend – Cono Sur Bicicleta Viognier- \$24

Crystal Ridge can also acquire many other wines if you do not see your favorite.

Please let us know what you would like